

## **GUIDELINES FOR SCALING CAKE BATTER**

The size baking pan used in developing and standardizing cake recipes is included in the upper left corner of each recipe card. Other pan sizes may be used.

When using:

9-inch Layer Pan

Pour 18 to 20 oz batter into each greased and floured layer pan.  
Bake 20 to 25 minutes.

For 100 portions: Use 12 layer pans (6–2-layer cakes); cut 16 portions per cake.

16-inch Square Sheet Pan

Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed on recipe card.

For 100 portions: Use 3 pans; cut each cake 6 by 6.

16 by 19-inch Baking Pan  
(field range)

Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed on recipe card.

For 100 portions: Use 3 pans; cut each cake 6 by 6.

Loaf Pans (16 by 4<sup>1</sup>/<sub>2</sub> by 4<sup>1</sup>/<sub>8</sub>)

Pour about 2 qt batter into each greased and floured pan. Bake 20 to 25 minutes.

For 100 portions: Use 4 pans; cut 25 slices per pan.

Cupcakes: Fill each greased and floured or paper lined cup half full with batter. Bake 20 to 25 minutes. A 100-portion cake recipe will yield 13 dozen cupcakes.

REVISION