

# Baking AND Serving Guide

## 2 INCH DEEP PANS

This chart shows baking information and serving amounts for 2-in deep pans. The figures for 2-in pans are based on a 2-layer or 4-in. high cake; fill pans 1/2 to 2/3 full.

PAN	SERVINGS	BATTER (CUPS)	BAKING TEMP.	BAKING TIME	ICING (CUPS)
<b>ROUND</b>					
6"	12	2	350° F	25-30	3
7"	16	2 1/2	350° F	30-35	3 1/2
8"	20	3	350° F	30-35	4
9"	24	5 1/2	350° F	30-35	4 1/2
10"	28	6	350° F	35-40	5
12"	40	7 1/2	350° F	35-40	6
14"	63	10	325° F	50-55	7 1/2
16"	77	15	325° F	55-60	9

<b>SQUARES</b>					
6"	12	2	350° F	25-30	3 1/2
8"	20	4	350° F	35-40	4 1/2
10"	30	6	350° F	35-40	6
12"	48	10	350° F	40-45	7 1/2
14"	63	13 1/2	325° F	45-50	9 1/2
16"	80	15 1/2	325° F	50-55	11

<b>SHEET</b>					
7X11"	28	5 1/2	350° F	30-35	5
9X13"	40	7	350° F	35-40	6
11X15"	60	11	325° F	35-40	8
12X18"	72	14	325° F	45-50	10

<b>HEART</b>					
6"	8	1 1/2	350° F	25-30	3 1/2
8"	18	3 1/2	350° F	30-35	4 1/2
9"	20	4	350° F	30-35	6
10"	24	5	350° F	30-35	8 1/2
12"	34	7	325° F	35-40	9
14"	48	10	325° F	45-50	10
15"	50	11	325° F	40-45	11
16"	64	12 1/2	325° F	40-45	12