



CAKE BAKING AND SERVING GUIDE

The charts below are based on baking recommendations from the Wilton Test Kitchen; your results may vary depending on oven performance or altitude in your area. Always check for doneness at the shortest bake time listed. Serving amounts are based on party-sized portions of 1.5 in. x 2 in. or smaller wedding-sized portions of approximately 1 in. x 2 in. Cakes from 3 in. to 6 in. high, baked in the same size pan, would yield the same number of servings because they follow the same pattern of cutting. Cakes shorter than 3 in. would yield half the number of servings indicated for that pan. Number of servings are intended as a guide only. Icing amounts are very general and will vary with consistency, thickness applied and tips used. Icing amounts allow for top and bottom borders.

4 IN.-HIGH CAKES

The figures for 2 in. pans are based on a two-layer, 4 in.-high cake. Fill pans 1/2 to 2/3 full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN	BAKING TEMP	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
ROUND	4 in.	8	8	3/4	350°F	22-26	1 1/2
	6 in.	12	12	2 1/4	350°F	35-40	2 1/2
	8 in.	20	24	4	350°F	37-42	3 1/2
	9 in.	24	32	5	350°F	40-45	4
	10 in.	28	38	6	350°F	40-45	5
	12 in.	40	56	8	350°F	45-50	6
	14 in.	63	78	11 1/2	325°F	50-55	8 1/2
	16 in.	77	100	16	325°F	55-60	9 1/2
SQUARE	6 in.	12	18	3	350°F	40-45	3 1/2
	8 in.	20	32	6	350°F	45-50	4 1/2
	10 in.	30	50	9	350°F	50-55	6
	12 in.	48	72	11 1/2	325°F	55-60	7 1/2
	14 in.	63	98	16	325°F	55-60	9
	16 in.	80	128	22	325°F	60-70	11 1/2
HEART	6 in.	8	14	2	350°F	30-35	3
	8 in.	18	22	4	350°F	40-45	4
	9 in.	20	28	4 1/4	350°F	40-45	5 1/2
	10 in.	24	38	6 1/2	350°F	45-50	7
	12 in.	34	56	9 1/4	325°F	55-60	8 1/2
	14 in.	48	72	13 1/2	325°F	55-60	9 1/2
	16 in.	64	94	17	325°F	60-65	13
PETAL	6 in.	6	8	1 1/2	350°F	30-35	3
	9 in.	14	18	3 1/4	350°F	35-40	4 1/2
	12 in.	38	40	7 1/4	350°F	45-50	6
	15 in.	48	64	10 3/4	325°F	55-60	8
HEXAGON	6 in.	10	12	2	350°F	30-35	2 1/2
	9 in.	20	26	4 1/2	350°F	40-45	4
	12 in.	34	40	8	350°F	50-55	5 1/2
	15 in.	48	70	14	350°F	55-60	7
OVAL	7.75 x 5.5 in.	9	13	2 1/4	350°F	30-35	2 1/2
	10.75 x 7.8 in.	20	26	5	350°F	40-45	4
	13.5 x 9.8 in.	30	45	8 1/4	325°F	50-55	5 1/2
	16.5 x 12.4 in.	44	70	13 1/4	325°F	50-55	7 1/2
SHEET	7 x 11 in.	24	32	5 1/2	350°F	45-50	5
	9 x 13 in.	36	50	10	350°F	45-50	7
	11 x 15 in.	54	74	11 1/2	325°F	50-55	9
	12 x 18 in.	72	98	16	325°F	55-60	11
PAISLEY	9 x 6 in.	9	13	2 1/4	350°F	35-40	4 1/2
	12.5 x 9.5 in.	28	38	7	350°F	45-50	7
	16.5 x 12.5 in.	40	56	10 1/2	325°F	55-60	9
DIAMOND	10.25 x 7.4 in.	12	18	3	350°F	30-35	3
	15 x 11 in.	20	32	6	350°F	45-50	6
	19.25 x 14.25 in.	42	66	11	325°F	55-60	9 1/2
PILLOW	6.75 x 6.75 in.	13	19	2 1/2	350°F	33-38	3
	10 x 10 in.	30	40	5 1/2	350°F	39-44	6 1/2
	13.25 x 13.25 in.	64	72	10	350°F	41-46	9 1/2

3 IN.-HIGH CAKES (using 3 in. high pans)

The figures for 3 in. pans are based on a one-layer cake which is torted and filled to reach 3 in. high; fill pans 1/2 full.

ROUND	6 in.	12	12	3	350°F	40-45	3 1/2
	8 in.	20	24	5	350°F	55-60	4
	10 in.	28	38	8	350°F	55-60	4 1/2
	12 in.	40	56	10	350°F	70-75	5 1/4
	14 in.	63	78	15	325°F	60-65	6 1/4
	16 in.	77	100	18	325°F	60-70	7
	18 in. Half, 3 in. layer	110*	146*	12**	350°F	60-65	7 1/2
CONTOUR	9 in.	11	17	5 3/4	350°F	55-60	3

For any pans 3 in. deep and 12 in. diameter or larger, we recommend using a heating core to insure even baking. Use two cores for 18 in. pans.

*Two half rounds. **For each half round pan.