



HOW MUCH CAKE BATTER REFERENCE CHART

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Pan Size	Recipe Batch Amount (when using a standard cake mix or recipe that calls for two, 8" round pans)	Notes
2, 8" round pans (2 inches deep)	-1 cake mix, or -1 cake recipe batch	Average cake mixes and recipes call for either two 8" pans, two, 9" pans or a 13×9 pan.
3, 8" round pans (2 inches deep)	-1 ½ cake mix, or -1 ½ cake recipe batch	If you want to double the recipe, you can do that, but you will have leftover batter.
2, 6" round pans (2 inches deep)	-1 cake mix, or -1 cake recipe batch	You will have extra batter, which you can use it to make a few cupcakes.
3, 6" round pans (2 inches deep)	Either: -1 cake mix, or -1 cake recipe batch OR 1 ½ cake mix, or -1 ½ cake recipe batch	If you use one cake mix or one cake recipe batch and split it between three, 6" pans, the cake layers will be a little thinner. If you use 1 ½ cake recipe batches, then you will get thicker layers, but may have a bit of batter leftover, which you can always use to make a few cupcakes.

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Pan Size	Recipe Batch Amount (when using a standard cake mix or recipe that calls for two, 8" round pans)	Notes
2, 10" round pans (2 inches deep)	-1 ½ cake mix, or -1 ½ cake recipe batch	If you want to double the recipe, you can do that, but you will have leftover batter.
3, 10" round pans (2 inches deep)	-2 cake mixes, or -2 cake recipe batches	
13×9 inch pan	-1 cake mix, or -1 cake recipe batch	Average cake mixes and recipes call for either two 8" pans, two, 9" pans or a 13×9 pan.
Half sheet cake	-2 cake mixes, or -2 cake recipe batches	A half sheet cake is essentially two 13×9 inch cakes.
Two-tiered cake: (Bottom tier: 3, 10" round cake layers; Top tier: 3, 8" round cake layers)	Bottom Tier: -2 cake mixes, or -2 cake mixes, or Top Tier: -1 ½ cake mix, or -1 ½ cake recipe batch	If you only have two pans of each size, you'll have to mix up double recipe batches and first do two, 10" pans plus an 8" pan. Then mix up another two batches and bake two 8" pans and one 10" pan.

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<p>Two-tiered cake: (Bottom tier: 3, 8" round cake layers; Top tier: 3, 6" round cake layers)</p>	<p>Bottom Tier: -1 ½ cake mix, or -1 ½ cake recipe batch</p> <p>Top Tier: Either: -1 cake mix, or -1 cake recipe batch (for thinner layers)</p> <p>Or: -1 ½ cake mix, or -1 ½ cake recipe batch (for thicker layers)</p>	<p>If you only have two pans of each size, you'll have to mix up one recipe batch and first do two, 8" pans. Then mix up another batch and bake the last 8" pan and a 6" pan. Last, mix up one more batch and bake the last two 6" pans. You'll have a bit of batter left over this way, but if you only have two pans of each size, it's an option.</p>
<p>Square pans & other odd shaped or novelty pans</p>	<p>For square pans, go with the estimates above, but if they're large than 8", it's best to add a little more batter (maybe another ½ recipe batch.)</p>	<p>For novelty pans: Look on the box or packaging the pan came with. Many times it will tell you how much batter you'll need.</p>