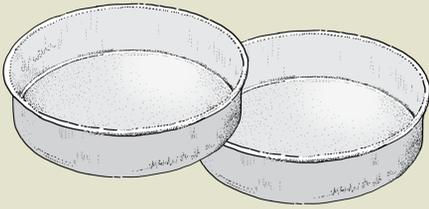
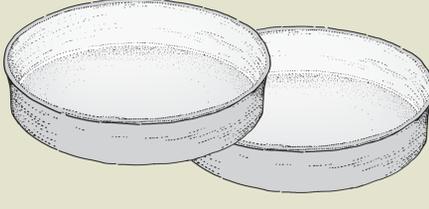
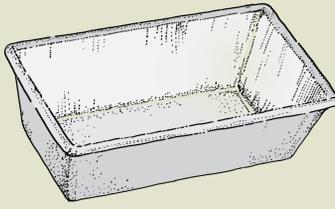
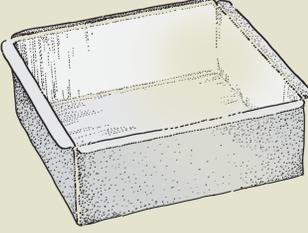
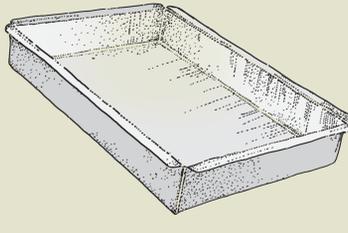
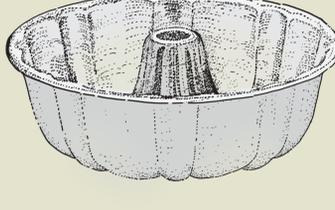


# BAKING PAN SUBSTITUTION GUIDE

From bundt cake and loaves to cupcakes and muffins – transform any batter into the form of your choice with this quick reference guide.

We've all been there: As you go to grease your baking pan, you realize the recipe calls for a size you don't have. Or perhaps you'd rather serve your guests a loaf instead of muffins, or you have a fabulous idea to decorate a square cake but the recipe calls for round pans. No problem. Know your pans' measurements and you'll be able to make just about any baked good you can dream of – in whatever shape you want. Simply follow this conversion chart to find the equivalent pan size.

RECIPE CALLS FOR	VOLUME	EQUIVALENT
<p>➤ <b>Two 8-in. round pans</b></p> 	8 cups (2 L)	<ul style="list-style-type: none"> <li>• One 8-in. square pan</li> <li>• One 9 x 5-in. loaf pan</li> <li>• One 8-in. tube pan</li> <li>• One 8-in. springform pan</li> <li>• One 9-in. bundt pan</li> <li>• 12 to 16 muffins (1/2 to 2/3 cup per muffin)</li> </ul>
<p>➤ <b>Two 9 x 1 1/2-in. round pans</b></p> 	12 cups (3 L)	<ul style="list-style-type: none"> <li>• One 10-in. square pan</li> <li>• Two 8 x 4-in. loaf pans</li> <li>• One 9-in. tube pan</li> <li>• One 10-in. springform pan</li> <li>• One 10-in. bundt pan</li> <li>• 18 to 24 muffins (1/2 to 2/3 cup per muffin)</li> </ul>
<p>➤ <b>9 x 5-in. loaf pan</b></p> 	8 cups (2 L)	<ul style="list-style-type: none"> <li>• One 8-in. square pan</li> <li>• Two 8-in. round pans</li> <li>• One 8-in. tube pan</li> <li>• One 8-in. springform pan</li> <li>• One 9-in. bundt pan</li> <li>• 12 to 16 muffins (1/2 to 2/3 cup per muffin)</li> </ul>
<p>➤ <b>12-cup muffin pan</b></p> 	6 cups (1.5 L; 1/2 cup per muffin)	<ul style="list-style-type: none"> <li>• One 9 x 1 1/2-in. round pan</li> <li>• One 8 x 4-in. loaf pan</li> <li>• One 7-in. bundt pan</li> <li>• One 7-in. springform pan</li> </ul>
<p>➤ <b>8-in. square pan</b></p> 	8 cups (2 L)	<ul style="list-style-type: none"> <li>• Two 8-in. round pans</li> <li>• One 9 x 5-in. loaf pan</li> <li>• One 8-in. tube pan</li> <li>• One 8-in. springform pan</li> <li>• One 9-in. bundt pan</li> <li>• 12 to 16 muffins (1/2 to 2/3 cup per muffin)</li> </ul>
<p>➤ <b>13 x 9-in. rectangular pan</b></p> 	14 cups (3.5 L)	<ul style="list-style-type: none"> <li>• Two 9 x 2-in. round pans</li> <li>• Two 8-in. square pans</li> <li>• Two 8-in. springform pans</li> <li>• Two 9 x 5-in. loaf pans</li> <li>• One 10-in. tube pan</li> <li>• 21 to 28 muffins (1/2 to 2/3 cup per muffin)</li> </ul>
<p>➤ <b>10-in. bundt pan</b></p> 	12 cups (3 L)	<ul style="list-style-type: none"> <li>• Two 9 x 1 1/2-in. round pans</li> <li>• Two 8 x 4-in. loaf pans</li> <li>• One 10-in. springform pan</li> <li>• One 10-in. square pan</li> <li>• One 17 1/2 x 12 1/2-in. jelly roll pan</li> <li>• 18 to 24 muffins (1/2 to 2/3 cup per muffin)</li> </ul>

## Conversion Tips

- Measure width and depth on the inside of a pan, not the outside. Measure volume by filling a pan to the brim with water using a measuring cup.
- In general, the larger the pan, the flatter the cake or loaf and the faster it will cook, while smaller pans will make for taller baked goods and a longer cooking time. Muffins will cook faster than cakes and loaves. Adjust cooking time accordingly, and check for doneness frequently.
- When replacing a metal pan with a glass pan, always reduce the oven temperature by 25° F and decrease your baking time. Glass pans allow cakes to bake faster.
- Fill pans only 3/4 full; any more and they may overflow. If you're on the edge, put a baking sheet under your pan in the oven to catch potential drips.