

Sally's BAKING RECIPES

Common Baking Pan

Measurements

ROUND PANS

6×2 inches (15 x 5cm) = 4 cups (960ml)

8×2 inches (20 x 5cm) = 6 cups (1.4 liters)

9×2 inches (23 x 5cm) = 8 cups (1.9 liters)

SQUARE PANS

8×2 inch square (20 x 5 cm) = 8 cups (1.9 liters)

9×2 inch square (23 x 5 cm) = 10 cups (2.4 liters)

10×2 inch square = (25 x 5 cm) = 12 cups (2.8 liters)

RECTANGULAR PANS - 2 in (5 cm) tall

11×7 inches (28 x 18 cm) = 10 cups (2.4 liters)

13×9 inches (33 x 23 cm) = 14 cups (3.3 liters)

SPRINGFORM PANS

9x 2.5 inches (23 x 6 cm) = 10 cups (2.4 liters)

10x 2.5 inches (25 x 6 cm) = 12 cups (2.8 liters)

BUNDT PAN (varies by design)

10×3 inch (25 x 8 cm) = 10-12 cups (2.8 liters)

TUBE PAN

9×3 inches (23 x 8 cm) = 12 cups (2.8 liters)

JELLY ROLL PANS - 1 in (2.5 cm) tall

10×15 inches (27 x 39 cm) = 10 cups (2.4 liters)

12×17 inches (32 x 44 cm) = 12 cups (2.8 liters)

LOAF PANS - about 3 in (8 cm) tall

8×4 inch (20 x 10 cm) = 4 cups (960 ml)

9×5 inch (23 x 13 cm) = 8 cups (1.9 liters)

The amount of batter listed is the volume each pan holds, but keep in mind you do not fill pans to the top. Typically, you fill only halfway unless otherwise noted in your recipe.