



General Cake Information

Wedding Cake Data Chart

Use this chart as a guide when baking wedding cake tiers. Fill pans 1/2 to 2/3 full; 3 in. deep pans should be filled only 1/2 full. Batter amounts for the 2 in. cakes on the chart are for pans 2/3 full of batter. An average 2-layer cake mix yields 4 to 5 1/2 cups of batter. For large cakes, always check for doneness after they have baked for one hour. For pans 11 inches and larger, we recommend using a heating core to insure even baking. Icing amounts are very general and will vary with consistency, thickness applied and tips used. These amounts allow for top and bottom borders. Number of servings are intended as a guide only.

2 in. Deep Pans						
Pan Shape	Pan Size	Servings 2 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Frost & Decorate 2 Layer Cake
Oval	7 3/4" x 5 3/8"	13	2 1/2	350	25-30	3
	10 3/4" x 7 7/8"	26	5	350	35-40	4
	13 1/2" x 9 7/8"	45	8	350	35-40	5 1/2
	16 1/2" x 12 3/8"	70	11	325	40-45	8
Round	6"	12	2	350	25-30	3
	8"	24	3	350	30-35	4
	9"	32	5 1/3	350	30-35	4 1/2
	10"	38	6	350	35-40	5
	12"	56	7 1/2	350	35-40	6
	14"	78	10	325	50-55	8
Petal	6"	8	1 1/2	350	25-30	3
	9"	18	3 1/2	350	35-40	4

	12"	40	7	350	35-40	6
	15"	64	11	325	50-55	8
Hexagon	6"	11	1 3/4	350	30-35	3
	9"	26	3 1/2	350	35-40	4
	12"	40	6	350	40-45	6
	15"	70	11 1/2	325	50-55	8
Heart	6"	14	1 1/2	350	25-30	3 1/2
	8"	22	3 1/2	350	30-35	4 1/2
	9"	28	3 1/2	350	30-35	6
	10"	38	5	350	30-35	8 1/2
	12"	56	8	325	45-50	9
	14"	72	10	325	45-50	10
	15"	74	10	325	40-45	11
	16"	94	11	325	40-45	12
Square	6"	18	2	350	30-35	3
	8"	32	4	350	35-40	4 1/2
	10"	50	6	350	35-40	6
	12"	72	10	350	40-45	7 1/2
	14"	98	13 1/2	325	45-50	9 1/2
	16"	128	15 1/2	325	45-50	11
	18"	162	18	325	50-55	12

3 in. Deep Pans						
Pan Shape	Pan Size	Servings 1 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Frost & Decorate 2 Layer Cake
Round	6"	12	3	350	35-40	3
	8"	24	5	350	55-60	4
	10"	38	8	325	65-75	5
	12"	56	11	325	75-85	6
	14"	78	15	325	75-85	8
	16"	100	18	325	75-85	9
18" Half Round	2" layer	130*	9**	325	60-65	10 1/2
	3" layer	130*	12**	325	60-65	10 1/2
Square	8"	32	6 1/2	350	60-65	4 1/2
	10"	50	9	350	65-75	6

	12"	72	14	350	65-75	7 1/2
	14"	98	19	325	65-75	9 1/2
Contour	7"	11	3 1/2	350	45-50	2
	9"	17	5 1/2	350	45-50	2 1/2
	11"	24	8	350	55-60	3
	13"	39	13	325	75-85	4
	15"	48	16	325	75-85	5

Other Pan Depths						
Pan Shape	Pan Size	Servings 1 layer	Cups Batter for 1 layer	Baking Temps.	Baking Time Minutes	Approx. Cups Icing to Frost & Decorate 2 Layer Cake
2 1/2 deep Beveled	8"	9	3	350	35-40	2
	10"	15	5	350	40-45	2 1/2
	12"	21	7	350	45-50	3 1/2
1 1/4 Deep Beveled	14"	18	7	325	45-50	4
	16"	24	8	325	45-50	5

* Two half rounds

** For each half round pan