

Cake Batter Amounts for 2 in. Deep Pans & Baking Time

The chart below is based on baking recommendations from the Wilton Test Kitchen; your results may vary depending on oven performance or altitude in your area. For large cakes, always check for doneness after they have baked for 1 hour. For pans 10 inches and larger, we recommend using a heating core to insure even baking.

Use this chart as a guide when baking wedding cake tiers. 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.**

Icing amounts are very general and will vary with consistency, thickness applied and tips used. These amounts allow for top and bottom borders.

Serving amounts are based on party-sized portions of approximately 1.5 x 2 in. Cakes from 3 to 6 in. high, baked in the same size pan, and 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.

The number of servings listed are intended as a guide only and offer a small portion. If portions larger than 1 1/2"x2" are served, then you will have less servings than the chart indicates.

Source: <http://www.wilton.com/cakes/making-cakes/baking-party-cake-2-inch-pans.cfm>

Pan Shape	Size	Number of Servings (2 Layers)	Cups Batter 1 Layer, 2 in.	Baking Temperature	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate 2 Layer Cake
Round	6"	12	2	350°	25 - 30	3
	7"	16	2-1/2	350°	30 - 35	3 1/2
	8"	20	3-1/2	350°	30 - 35	4
	9"	24	5-1/2	350°	30 - 35	4 1/2
	10"	28	6	350°	35 - 40	5
	12"	40	7-1/2	350°	35 - 40	6
	14"	63	10	325°	50 - 55	7 1/2
	16"	77	15	325°	55 - 60	9
Sheet	7 x 11"	28	5-1/2	350°	30 - 35	5
	9 x 13"	45	7	350°	35 - 40	6
	11 x 15"	60	11	325°	35 - 40	8
	12 x 18"	72	14	325°	40 - 45	10
	14 x 22"	98	16	325°	45 - 50	12
Square	6"	12	2	350°	25 - 30	3 1/2
	8"	20	4	350°	35 - 40	4 1/2
	10"	30	6	350°	35 - 40	6
	12"	48	10	350°	40 - 45	7 1/2
	14"	63	13-1/2	325°	45 - 50	9 1/2
	16"	80	15-1/2	325°	50 - 55	11
Heart	6"	8	1-1/2	350°	25 - 30	3 1/2
	8"	18	3-1/2	350°	30 - 35	4 1/2
	9"	20	4	350°	30 - 35	6
	10"	24	5	350°	30 - 35	8 1/2
	12"	34	8	325°	45 - 50	9
	14"	48	10	325°	45 - 50	10
	15"	50	11	325°	40 - 45	11
	16"	64	12 1/2	325°	40 - 45	12
Petal	6"	6	1-1/2	350°	25 - 30	4
	9"	14	3-1/2	350°	35 - 40	6
	12"	38	7	350°	35 - 40	9
	15"	48	12	325°	50 - 55	11
Hexagon	6"	10	1-3/4	350°	30 - 35	3
	9"	20	3-1/2	350°	35 - 40	5
	12"	34	6	350°	40 - 45	6
	15"	48	11	325°	40 - 45	9
Oval	7-3/4 x 5-5/8"	9	2-1/2	350°	25 - 30	3
	10-3/4 x 7-7/8"	20	5	350°	25 - 30	4
	13 x 9-7/8"	30	8	350°	35 - 40	5 1/2
	16 x 12-3/8"	44	11	325°	40 - 45	7 1/2
Paisley	9 x 6"	9	3	350°	35 - 40	5
	12-3/4 x 9"	28	7	350°	45 - 50	6
	17 x 12"	40	10-1/2	325°	55 - 60	8
Diamond	10-1/4 x 7-1/3"	12	3-1/4	350°	20 - 25	2-1/2
	15 x 11"	20	7-1/4	350°	40 - 45	5
	19-1/4 x 14-1/4"	42	13-1/4	350°	65 - 70	8
Pillow	6-3/4 x 6-3/4"	13	5	350°	33 - 38	3
	10 x 10"	30	11	350°	34 - 39	6-1/2
	13-1/4 x 13-1/4"	64	19	350°	42 - 47	9-1/2