



# BAKER'S CAKE BAKING GUIDE

## ROUND CAKE PANS (325° F/165° C)

2" DEEP				3" DEEP				4" DEEP			
PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)
PRD-32	3 x 2	100	19-21	PRD-33	3 x 3	150	35-40	PRD-44	4 x 4	351	45-50 ĩ
PRD-42	4 x 2	175	20-25	PRD-43	4 x 3	301	40-45	PRD-54	5 x 4	603	48-53 ĩ
PRD-52	5 x 2	280	25-30	PRD-53	5 x 3	402	45-50	PRD-64	6 x 4	954	50-55 ĩ
PRD-62	6 x 2	402	30-35	PRD-63	6 x 3	603	45-55	PRD-74	7 x 4	1,155	60-65 ĩ
PRD-72	7 x 2	552	33-37	PRD-73	7 x 3	804	50-55	PRD-84	8 x 4	1,306	70-75 ĩ
PRD-82	8 x 2	653	37-40	PRD-83	8 x 3	1,005	60-65	PRD-94	9 x 4	1,608	75-80 ĩ
PRD-92	9 x 2	896	40-48	PRD-93	9 x 3	1,306	65-70	PRD-104	10 x 4	1,959	78-83 ĩ
PRD-102	10 x 2	1,105	40-48	PRD-103	10 x 3	1,608	70-75 ĩ	PRD-114	11 x 4	2,261	83-88 ĩ
PRD-112	11 x 2	1,362	45-50	PRD-113	11 x 3	1,909	75-80 ĩ	PRD-124	12 x 4	2,613	85-90 ĩ
PRD-122	12 x 2	1,608	45-53	PRD-123	12 x 3	2,211	75-85 ĩ	PRD-144	14 x 4	3,718	90-95 ĩĭ
PRD-132	13 x 2	1,859	47-53	PRD-133	13 x 3	2,713	75-85 ĩĭ	-	-	-	-
PRD-142	14 x 2	2,211	50-55	PRD-143	14 x 3	3,015	80-85 ĩĭ	-	-	-	-
PRD-152	15 x 2	2,462	50-55	PRD-153	15 x 3	3,316	85-90 ĩĭĭ	-	-	-	-
PRD-162	16 x 2	2,814	55-60	PRD-163	16 x 3	3,618	90-95 ĩĭĭ	-	-	-	-

## SQUARE CAKE PANS (325° F/165° C)

2" DEEP				3" DEEP				4" DEEP			
PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)
PSQ-332	3 x 2	176	18-23	PSQ-443	4 x 3	301	40-45	PSQ-444	4 x 4	402	47-53
PSQ-442	4 x 2	226	30-37	PSQ-553	5 x 3	452	45-50	PSQ-664	6 x 4	1,105	55-60 ĩ
PSQ-552	5 x 2	351	32-37	PSQ-663	6 x 3	804	50-55	PSQ-884	8 x 4	1,407	65-70 ĩ
PSQ-662	6 x 2	603	35-42	PSQ-773	7 x 3	1,105	55-60	PSQ-10104	10 x 4	2,512	80-85 ĩ
PSQ-772	7 x 2	678	35-45	PSQ-883	8 x 3	1,306	60-70	PSQ-12124	12 x 4	3,718	85-90 ĩĭ
PSQ-882	8 x 2	1,005	35-53	PSQ-993	9 x 3	1,658	60-70 ĩ	-	-	-	-
PSQ-992	9 x 2	1,130	45-55	PSQ-10103	10 x 3	1,809	70-75 ĩ	-	-	-	-
PSQ-10102	10 x 2	1,608	50-58	PSQ-11113	11 x 3	2,412	70-75 ĩ	-	-	-	-
PSQ-12122	12 x 2	2,161	55-60	PSQ-12123	12 x 3	2,914	75-85 ĩĭ	-	-	-	-
PSQ-14142	14 x 2	2,914	55-60	PSQ-14143	14 x 3	3,819	80-90 ĩĭ	-	-	-	-
PSQ-16162	16 x 2	3,568	60-70	PSQ-16163	16 x 3	4,522	95-110 ĩĭĭ	-	-	-	-

## SHEET CAKE PANS (325° F/165° C)

2" DEEP				3" DEEP				4" DEEP			
PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)
POB-7112	7 x 11 x 2	1,105	45-53	POB-7113	7 x 11 x 3	1,608	60-65 Ĩ	POB-9134	9 x 13 x 4	3,618	85-90 ĨĨ
POB-8122	8 x 12 x 2	1,407	47-55	POB-8123	8 x 12 x 3	2,009	70-75 Ĩ	POB-12184	12 x 18 x 4	6,130	90-100 ĨĨ
POB-9132	9 x 13 x 2	1,909	45-53	POB-9133	9 x 13 x 3	2,412	70-75 Ĩ	-	-	-	-
POB-10152	10 x 15 x 2	1,558	50-55	POB-10153	10 x 15 x 3	3,065	70-75 ĨĨ	-	-	-	-
POB-11152	11 x 15 x 2	2,311	55-60	POB-11153	11 x 15 x 3	3,216	75-80 ĨĨ	-	-	-	-
POB-12162	12 x 16 x 2	2,763	60-65	POB-12163	12 x 16 x 3	3,819	75-85 ĨĨ	-	-	-	-
POB-12182	12 x 18 x 2	3,115	60-65	POB-12183	12 x 18 x 3	4,120	80-85 ĨĨ	-	-	-	-
POB-16242	16 x 24 x 2	4,723	75-80	POB-16243	16 x 24 x 3	7,638	100-110 ĨĨĨ	-	-	-	-

## SHAPED CAKE PANS (325° F/165° C)

HEMISPHERE				HEART				DOLLY VARDEN			
PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (grams)	BAKING TIME (est.)
PHA-275	2.75 x 1.4	25	17-20	PHT-63	6 x 3	753	30-38	PDV-05	5 x 4	402	35-40
PHA-35	3.5 x 1.75	100	20-23	PHT-83	8 x 3	1,356	50-48	PDV-07	7 x 6	1,005	60-65 Ĩ
PHA-4	4 x 2	150	25-30	RING MOLD				ANGEL FOOD			
PHA-5	5 x 2.5	251	35-40	RMP-5	5 x 2.25	150	30-35	PAF-8375	8 x 3.75	1,005	35-40
PHA-65	6.25 x 3.2	603	45-50	RMP-7	7 x 2.375	502	35-37	PAF-10425	10 x 4.25	1,809	45-50
PHA-8	8 x 4	904	55-60 Ĩ	RMP-9	9 x 2.75	703	35-40	-	-	-	-
PHA-9	9 x 4	1,356	70-80 Ĩ	RMP-10	10 x 3.5	1,306	50-55	-	-	-	-
PHA-10	10 x 4.75	1,809	80-85 Ĩ	RMP-12	12 x 4	2,110	65-70	-	-	-	-

Fat Daddio's Anodized Aluminum Bakeware heats faster and may require a temperature reduction for most recipes. For professional baking results, we recommend lowering the temperature to 325° F (165° C) and baking for a few minutes longer than most recipes instruct. Actual temperature reduction and time will vary depending on oven type, pan size, altitude, ingredients and how many times the oven was opened to admire your baking.

"Ĩ" denotes number of Heating Rods (HCR-425) recommended for use with cakes that exceed 9" (23 cm) in diameter or are 3" or 4" (8-10 cm) deep.

See the Fat Daddio's Serving Chart guide for party and wedding servings.

