



Cake Baking and Serving Guide



The charts below are based on baking recommendations from the Wilton Test Kitchen; your results may vary depending on oven performance or altitude in your area. Always check for doneness at the shortest bake time listed.

Serving amounts are based on party-sized portions of 1.5 in. x 2 in. or smaller wedding-sized portions of approximately 1 in. x 2 in. Cakes from 3 in. to 6 in. high, baked in the same size pan, 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.

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

4 IN. HIGH CAKES

The figures for 2 in. pans are based on a 2-layer, 4 in. high cake. Fill pans $\frac{1}{2}$ to $\frac{3}{4}$ full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP. (F.)	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	4 in.	8	8	$\frac{1}{2}$	350*	22-26	1½
	6 in.	12	12	2¼	350*	32-40	2½
	8 in.	20	24	4	350*	37-42	3½
	9 in.	24	32	6	350*	40-45	4
	10 in.	28	36	8	350*	45-50	6
	12 in.	40	56	11½	350*	55-60	9½
Square	6 in.	12	18	3	350*	40-45	3½
	8 in.	20	30	6	350*	45-50	4½
	10 in.	28	40	11½	350*	55-60	7½
	12 in.	40	56	16	350*	60-65	9
Heart	6 in.	8	12	2	350*	30-35	1½
	8 in.	18	24	4	350*	40-45	4
	10 in.	24	32	6½	350*	45-50	5½
	12 in.	32	40	9½	350*	50-55	8½
Petal	6 in.	8	12	2	350*	30-35	1½
	8 in.	18	24	4	350*	40-45	4
	10 in.	24	32	6½	350*	45-50	5½
	12 in.	32	40	9½	350*	50-55	8½
Hexagon	6 in.	10	12	2	350*	30-35	2½
	8 in.	20	26	4½	350*	40-45	4
	10 in.	28	36	8	350*	50-55	5½
	12 in.	48	64	14	350*	60-65	9
Oval	7.75 in. x 5.5 in.	9	13	2½	350*	30-35	2½
	10.75 in. x 7.8 in.	20	26	5	350*	40-45	4
	13.5 in. x 9.8 in.	30	40	8½	350*	50-55	5½
	16.5 in. x 12.4 in.	48	64	13½	350*	60-65	9½
Sheet	7 in. x 11 in.	24	32	5½	350*	40-45	5
	9 in. x 13 in.	36	50	10	350*	45-50	7
	11 in. x 15 in.	54	74	11½	350*	50-55	9
	12 in. x 18 in.	72	96	16	350*	55-60	13
Paisley	9 in. x 6 in.	13	18	2½	350*	35-40	4½
	12.5 in. x 9.5 in.	28	38	7	350*	45-50	7
	16.5 in. x 12.5 in.	40	56	10½	350*	55-60	9
	10.25 in. x 7.4 in.	12	16	3	350*	30-35	3
Diamond	15 in. x 11 in.	20	32	6	350*	45-50	6
	19.25 in. x 14.25 in.	42	66	11	325*	55-60	9½
Pillow	6.75 in. x 6.75 in.	13	19	2½	350*	35-38	3
	10 in. x 10 in.	30	40	5	350*	45-50	6½
	13.25 in. x 13.25 in.	64	72	10	350*	41-46	9½

3 IN. HIGH CAKES (using 3 in. high pans)

The figures for 3 in. pans are based on a 1-layer cake which is torted and filled to reach 3 in. high; fill pans $\frac{1}{2}$ full.

PAN SHAPE	SIZE	SERVINGS PARTY	SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	6 in.	12	12	3	350*	45-50	3½
	8 in.	24	24	8	350*	55-60	6½
	10 in.	28	38	10	350*	55-60	7
	12 in.	40	56	16	350*	60-65	9
	14 in.	68	96	26	350*	70-75	15
	16 in.	77	100	38	320**	60-65	7
Contour	18 in. Half, 3 in. layer	110*	146*	12**	320**	60-65	7½
	9 in.	11	17	5½	350*	55-60	3

For any pans 3 in. deep and 12 in. diameter or larger, we recommend using a heating core to insure even baking. Use two cores for 18-in. pans.

*Two half rounds.

**For each half round pan.

Wilton Cake Baking Guide

Dorlene V Kaplan



Wilton Cake Baking Guide:

The Busy Girl's Guide to Cake Decorating Ruth Clemens, 2012-03-26 A quick and easy guide to cake decoration by the bestselling author of *Creative Clairs* and finalist from *The Great British Bake Off* Discover how even the busiest chef can whip up impressive homemade treats in next to no time Ruth Clemens finalist on the first series of *The Great British Bake Off* shares her secrets in creating quick but gorgeous cakes bakes and biscuits Choose from twenty five beautiful fuss free projects to make in under an hour in an afternoon or over a weekend and be amazed at what you can achieve The simple projects are split into three sections The Evening Whip Ups one hour projects are perfect when you have very little time and are easy to throw together one evening after work The Half Day Delights two hour projects are for when you have an afternoon to spare Finally the Weekend Wonders three to four hour projects are for when you've got a bit more time available in your schedule In addition Ruth outlines all the equipment and ingredients you need shows how to line a cake tin and gives her tried and tested recipes for fruit cake sponge cake and chocolate cake as well as cupcake recipes cookie recipes and frosting recipes You will learn how to decorate easily with royal icing buttercream marzipan sugar paste and ribbon as well as how to color fondant to your desired shade how to stack cakes using dowels and some wonderful creative embellishment techniques *The Busy Girl's Guide to Cake Decorating* the perfect place to start your foray into the world of cakes

A Cook's Guide to Chicago Marilyn Pocius, 2006 This expanded and updated edition of the local bestseller takes food lovers and serious home cooks on a tasty romp into Chicago's secret culinary corners to find everything they never knew they needed Includes information on over 2 000 ingredients little known stores and grocers helpful hints and recipes

Unlock the Secret to Perfectly Level Cakes: A Guide to Even Baking! Jane Smith, 2025-09-17 Unlock the Secret to Perfectly Level Cakes A Guide to Even Baking Tired of cakes that dome crack or sink in the middle Improve your baking results with our essential guide *Unlock the Secret to Perfectly Level Cakes A Guide to Even Baking* This helpful resource is filled with tips and easy techniques that will make sure your cakes come out with a smooth flat top every time They will be ready to stack frost and impress In this valuable guide you'll find Simple Techniques Learn how to use everyday items to promote even rising and stop common baking problems Oven Calibration Tips Understand how to manage your oven's heat for steady results Mixing Methods Matter Avoid overmixing or undermixing with step by step instructions for the best texture and structure Choosing the Right Pans Discover how your choice of bakeware affects the rise and what to use for great results Troubleshooting Tips Quickly spot and fix issues like sinking doming or uneven edges This guide is perfect for home bakers aspiring pastry chefs and anyone who wants to improve their baking skills It gives you the knowledge and confidence to create beautiful professional quality cakes without the need for leveling or trimming Don't settle for another lopsided cake Bring bakery quality perfection to your kitchen Get your copy today and start baking the picture perfect cakes you've always wanted

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The Guide to Cooking Schools, 1994 Dorlene V Kaplan, 1993 *Baking Style* Lisa Yockelson, 2013-02-21 A dazzling celebration of the art and craft of baking from the award winning author of *Baking by Flavor* and *Chocolate* Chocolate Popular food writer Lisa Yockelson whose articles essays and recipes have appeared in the Boston Globe the Washington Post and *Gastronomica* presents what has fascinated her during a lifetime of baking With 100 essays and more than 200 recipes along with 166 full color images *Baking Style* is infused with discoveries inspirations and exacting but simple recipes for capturing the art and craft of baking at home *Baking Style* combines the genre of the culinary essay with recipes their corresponding methods and illustrative images revealing Yockelson's uniquely intimate expression of the baking process In these pages she explores bars hand formed and drop cookies casual tarts yeast raised breads puffs muffins and scones waffles and crepes tea cakes breakfast slices and buttery squares cakes and cupcakes A collection of cakes cookies and breads that will gladden the heart of any baking enthusiast It's an encyclopedic book from an author whose recipes really work The New York Times Book Review *A Complete Illustrated Guide to Cooking with Arthritis* Melinda Winner, 2009-09-29 Are you one of the millions of people that suffer from arthritis a chronic disease or a physical injury Is cooking your passion or at the very least a necessity Come along on a culinary journey around the world with Melinda Winner in her second cookbook *A Complete Illustrated Guide to Cooking with Arthritis* which will bring the millions of physically challenged individuals back into the kitchen pain free and fearless As a physically challenged individual herself Melinda shares techniques for creating mouthwatering recipes for everything from appetizers to desserts as well as delicious rubs sauces and jellies *An Illustrated Guide to Cooking with Arthritis* is packed full of delectable original recipes sure to delight any palate and is a must have for any cookbook collection Each easy to read recipe is written for use by anyone physically challenged or not and includes an informative section of kitchen terms culinary resources and basic tips to help make

everyday life simpler **Guide to Cooking Schools** ShawGuides, Inc,1995-11 **The Wilton Yearbook of Cake Decorating 1987** ,1986 Let's Make Cake Pops Mari Bolte,2022-08-15 A cake pop contains flour sugar fats and acids These ingredients interact to create the soft sweet treat Learn how to create your own cake pops with cake mix premade frosting and candy melts Make your cake pops into unique and tasty treats Includes a glossary list of sources for further reading and a recipe with step by step instructions **The Guide to Cooking Schools** ShawGuides, Inc,Dorlene V. Kaplan,1997-10 The Mommy Guide Susan Bernard,1994 Solutions to everyday problems on bringing up baby Working Mother ,1987-09 The magazine that helps career moms balance their personal and professional lives

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can take full advantage of improved ingredients reliable recipes laborsaving appliances and controlled temperature equipment to help you bake that perfect cake Each time every time That means you can have your cake and eat it too

Peculiar Baking Nikk Alcaraz,2024-10-29 Sometimes You re Hungry for Something Different Something With a Bit of a Bite to It Nikk Alcaraz creator of Practical Peculiarities brings you a book full of peculiar desserts that will bring a distinctly macabre air to your next dinner party Your guests will know that they ve finally caught your eye when you bring out a platter of Apple Eye Pies that stare up from the plate Or gaze in wonder as you tempt the hands of fate with a Tarot Sun Sheet Cake that brings magic to mind Dare to depart from ordinary confections and conjure up some extraordinary bakes they re to die for

The Guide to Cooking Schools ShawGuides, Incorporated,2001-08 *Wilton Cake Decorating Easy as 1,2,3* Wilton Enterprises,1987

Wilton Cake Baking Guide Book Review: Unveiling the Power of Words

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