



# CAKE BAKING GUIDE

## ROUND CAKE PANS (325° F/165° C)

2" DEEP				3" DEEP				4" DEEP			
PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)
PRD-32	3 x 2	1/2	19-21	PRD-33	3 x 3	3/4	35-40	PRD-44	4 x 4	1 3/4	45-50 ĩ
PRD-42	4 x 2	7/8	20-25	PRD-43	4 x 3	1 1/2	40-45	PRD-54	5 x 4	3	48-53 ĩ
PRD-52	5 x 2	1 3/8	25-30	PRD-53	5 x 3	2	45-50	PRD-64	6 x 4	4 3/4	50-55 ĩ
PRD-62	6 x 2	2	30-35	PRD-63	6 x 3	3	45-55	PRD-74	7 x 4	5 3/4	60-65 ĩ
PRD-72	7 x 2	2 5/8	33-37	PRD-73	7 x 3	4	50-55	PRD-84	8 x 4	6 1/2	70-75 ĩ
PRD-82	8 x 2	3 1/2	37-40	PRD-83	8 x 3	5	60-65	PRD-94	9 x 4	8	75-80 ĩ
PRD-92	9 x 2	4 3/8	40-48	PRD-93	9 x 3	6 1/2	65-70	PRD-104	10 x 4	9 3/4	78-83 ĩ
PRD-102	10 x 2	5 1/2	40-48	PRD-103	10 x 3	8	70-75 ĩ	PRD-114	11 x 4	11 1/4	83-88 ĩ
PRD-112	11 x 2	6 5/8	45-50	PRD-113	11 x 3	9 1/2	75-80 ĩ	PRD-124	12 x 4	13	85-90 ĩ
PRD-122	12 x 2	8	45-53	PRD-123	12 x 3	11	75-85 ĩ	PRD-144	14 x 4	18 1/2	90-95 ĩĭ
PRD-132	13 x 2	9 1/4	47-53	PRD-133	13 x 3	13 1/2	75-85 ĩĭ	-	-	-	-
PRD-142	14 x 2	11	50-55	PRD-143	14 x 3	15	80-85 ĩĭ	-	-	-	-
PRD-152	15 x 2	12 1/4	50-55	PRD-153	15 x 3	16 1/2	85-90 ĩĭĭ	-	-	-	-
PRD-162	16 x 2	14	55-60	PRD-163	16 x 3	18	90-95 ĩĭĭ	-	-	-	-

## SQUARE CAKE PANS (325° F/165° C)

2" DEEP				3" DEEP				4" DEEP			
PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)
PSQ-332	3 x 2	5/8	18-23	PSQ-443	4 x 3	1 1/2	40-45	PSQ-444	4 x 4	2	47-53
PSQ-442	4 x 2	1 1/8	30-37	PSQ-553	5 x 3	2 1/4	45-50	PSQ-664	6 x 4	5 1/2	55-60 ĩ
PSQ-552	5 x 2	1 3/4	32-37	PSQ-663	6 x 3	4	50-55	PSQ-884	8 x 4	7	65-70 ĩ
PSQ-662	6 x 2	3	35-42	PSQ-773	7 x 3	5 1/2	55-60	PSQ-10104	10 x 4	12 1/2	80-85 ĩ
PSQ-772	7 x 2	3 3/8	35-45	PSQ-883	8 x 3	6 1/2	60-70	PSQ-12124	12 x 4	18 1/2	85-90 ĩĭ
PSQ-882	8 x 2	5	35-53	PSQ-993	9 x 3	8 1/4	60-70 ĩ	-	-	-	-
PSQ-992	9 x 2	5 5/8	45-55	PSQ-10103	10 x 3	9	70-75 ĩ	-	-	-	-
PSQ-10102	10 x 2	8	50-58	PSQ-11113	11 x 3	12	70-75 ĩ	-	-	-	-
PSQ-12122	12 x 2	10 3/4	55-60	PSQ-12123	12 x 3	14 1/2	75-85 ĩĭ	-	-	-	-
PSQ-14142	14 x 2	14 1/2	55-60	PSQ-14143	14 x 3	19	80-90 ĩĭ	-	-	-	-
PSQ-16162	16 x 2	17 3/4	60-70	PSQ-16163	16 x 3	22 1/2	95-110 ĩĭĭ	-	-	-	-

## SHEET CAKE PANS (325° F/165° C)

2" DEEP				3" DEEP				4" DEEP			
PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)
POB-7112	7 x 11 x 2	5 1/2	45-53	POB-7113	7 x 11 x 3	8	60-65 Ī	POB-9134	9 x 13 x 4	18	85-90 ĪĪ
POB-8122	8 x 12 x 2	7	47-55	POB-8123	8 x 12 x 3	10	70-75 Ī	POB-12184	12 x 18 x 4	30 1/2	90-100 ĪĪ
POB-9132	9 x 13 x 2	9 1/2	45-53	POB-9133	9 x 13 x 3	12	70-75 Ī	-	-	-	-
POB-10152	10 x 15 x 2	10 1/2	50-55	POB-10153	10 x 15 x 3	15 1/4	70-75 ĪĪ	-	-	-	-
POB-11152	11 x 15 x 2	11 1/2	55-60	POB-11153	11 x 15 x 3	16	75-80 ĪĪ	-	-	-	-
POB-12162	12 x 16 x 2	13 1/4	60-65	POB-12163	12 x 16 x 3	19	75-85 ĪĪ	-	-	-	-
POB-12182	12 x 18 x 2	15 1/2	60-65	POB-12183	12 x 18 x 3	20 1/2	80-85 ĪĪ	-	-	-	-
POB-16242	16 x 24 x 2	23 1/2	75-80	POB-16243	16 x 24 x 3	38	100-110 ĪĪĪ	-	-	-	-

## SHAPED CAKE PANS (325° F/165° C)

HEMISPHERE				HEART				DOLLY VARDEN			
PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)	PRODUCT #	SIZE (inches)	BATTER (cups)	BAKING TIME (est.)
PHA-275	2.75 x 1.4	2 (tbsp)	17-20	PHT-63	6 x 3	3 5/8	30-38	PDV-05	5 x 4	2	35-40
PHA-35	3.5 x 1.75	1/2	20-23	PHT-83	8 x 3	6 3/8	50-48	PDV-07	7 x 6	5	60-65 Ī
PHA-4	4 x 2	3/4	25-30	RING MOLD				ANGEL FOOD			
PHA-5	5 x 2.5	1 1/4	35-40	RMP-5	5 x 2.25	3/4	30-35	PAF-8375	8 x 3.75	5	35-40
PHA-65	6.25 x 3.2	3	45-50	RMP-7	7 x 2.375	2 1/2	35-37	PAF-10425	10 x 4.25	9	45-50
PHA-8	8 x 4	4 1/2	55-60 Ī	RMP-9	9 x 2.75	3 1/2	35-40	-	-	-	-
PHA-9	9 x 4	6 3/4	70-80 Ī	RMP-10	10 x 3.5	6 1/2	50-55	-	-	-	-
PHA-10	10 x 4.75	9	80-85 Ī	RMP-12	12 x 4	10 1/2	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.

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

