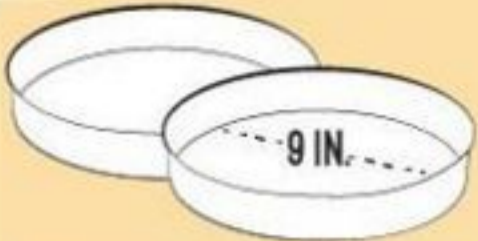

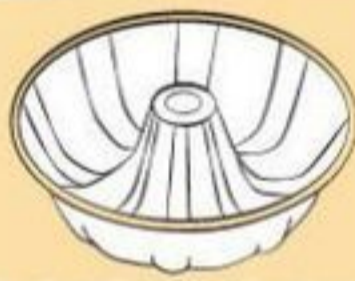
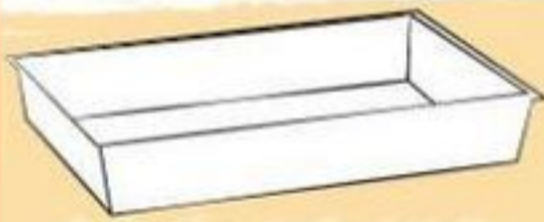

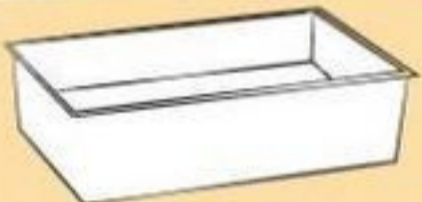



BAKING PAN CONVERSION CHART



RECIPE CALLS FOR	VOLUME	EQUIVALENT
 2 (9-INCH) ROUND CAKE PANS	12 CUPS	2 (8 X 4-INCH) LOAF PANS 1 (9-INCH) TUBE PAN 2 (8-INCH) ROUND CAKE PANS 1 (10-INCH) BUNDT PAN ABOUT 18-24 CUPCAKES 1 (10-INCH) SPRINGFORM PAN
 10-INCH TUBE PAN	16 CUPS	3 (9-INCH) ROUND CAKE PANS 2 (10-INCH) PIE PLATES 2 (9-INCH) DEEP PAN PIE PLATES 4 (8-INCH) PIE PLATES 2 (9X5-INCH) LOAF PANS 2 (8-INCH) SQUARE BAKING PANS ABOUT 24-36 CUPCAKES
 10-INCH BUNDT PAN	12 CUPS	1 (9X13-INCH) BAKING PAN 2 (9-INCH) ROUND CAKE PANS ABOUT 18-24 CUPCAKES 1 (9-INCH) TUBE PAN 2 (11X7-INCH) BAKING PANS 1 (10-INCH) SPRINGFORM PAN
 9 X 13 X 2-INCH BAKING PAN	16 CUPS	1 (10-INCH) BUNDT CAKE PAN 2 (9-INCH) ROUND CAKE PANS 3 (8-INCH) ROUND CAKE PANS 1 (10 X 15-INCH) JELLYROLL PAN ABOUT 24-36 CUPCAKES
 9-INCH SPRINGFORM PAN	10 CUPS	1 (10-INCH) ROUND CAKE PAN 1 (10-INCH) SPRINGFORM PAN 2 (8-INCH) ROUND CAKE PANS 2 (9-INCH) ROUND CAKE PANS ABOUT 18 TO 24 CUPCAKES
 9 X 5-INCH LOAF PAN	8 CUPS	1 (9 X 2-INCH) DEEP DISH PIE PLATE 1 (10-INCH) PIE PLATE 1 (8-INCH) SQUARE BAKING PAN 1 (9-INCH) SQUARE BAKING PAN ABOUT 12 TO 18 CUPCAKES
 9-INCH SQUARE BAKING PAN	8 CUPS	1 (11 X 7-INCH) BAKING PAN 1 (9 X 2-INCH) DEEP DISH PIE PLATE 1 (9 X 5-INCH) LOAF PAN 2 (8-INCH) PIE PLATES

BAKING TIMES

BAKE AT THE SAME TEMPERATURE CALLED FOR IN THE ORIGINAL RECIPE. THE SHALLOWER THE PAN(S), THE MORE FREQUENTLY YOU SHOULD CHECK FOR DONENESS.