



Baking and Pastry

FILLING CAKE AND BAKING PANS

	Dimensions (height, length, depth, diameter)	Volume in ounces (fl oz.) when filled $\frac{3}{4}$ to the top
Round Cake 4" across		
Round Cake 6" across		
Round Cake 8" across		
Round Cake 10" across		
Round Cake 12" across		

Bundt 6" across		
Mini Bundt 4" across		
Heart Shaped		
Spring Form		

Cupcake 3" across		
Jumbo Cupcake 5" across		
Mini Cupcake		

Square 8x8		
Square 9x9		
Rectangle 11x7		
Rectangle 9x12		

Loaf Pan		
Mini Loaf Pan		

Full Sheet Pan		
Half Sheet Pan		
Full Hotel Pan		
1/2 Hotel Pan		
1/3 Hotel Pan		
1/4 Hotel Pan		
1/6 Hotel Pan		
1/9 Hotel Pan		

8" Pie Plate		
9" Pie Plate		
8" Tart Pan		
9" Tart Pan		
Rectangle Tart Pan		



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Equipment needed

Access to a kitchen faucet/ drain	the vessels listed above, and any others desired
1-gallon pitcher	Plastic foot long ruler
1-quart pitcher	Digital ounce scale

Instructions:

1. Use a plastic ruler to measure the vessels across both ways, and down, and/or the diameter. Record.
2. Using the gallon pitcher, fill the vessels with tap water until it is $\frac{3}{4}$ of the way full.
3. Place a quart pitcher on the digital scale and tare it out.
4. Empty the water from each vessel into the quart pitcher on the scale. Record the weight in ounces. If needed, use the gallon pitcher on the scale, and fill accordingly. Do not forget to tare the scale between each time.
5. Pour the water back into the big pitcher.
6. Repeat.