HOORVIA — BAKING PAN SIZE & VOLUME CONVERSION CHART

Quick Reference Cheat Sheet • Square vs Round Area Math • Cup Capacities • US Letter (8.5" × 11")

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■ SQUARE, RECTANGULAR & ROUND PAN VOLUME TABLE

Baking Pan Dimensions	Volume Capacity	Surface Area (Sq In)	Direct 1:1 Swap Equivalents
8 × 8 × 2 inch Square Pan	8 cups (1.9 L)	64 sq in	9 × 2 inch Round Pan (64 sq in / 8 cups)
9 × 9 × 2 inch Square Pan	10 cups (2.4 L)	81 sq in	11 × 7 × 2 inch Rectangular Pan (77 sq in / 10 cups)
9 × 13 × 2 inch Quarter Sheet / Oblong	14–15 cups (3.5 L)	117 sq in	Two 9-inch Round Pans OR Two 8-inch Square Pans
8 × 2 inch Round Cake Pan	6 cups (1.4 L)	50 sq in	8 × 4 inch Loaf Pan (8 cups, deeper bake)
9 × 2 inch Round Cake Pan	8 cups (1.9 L)	64 sq in	8 × 8 × 2 inch Square Pan (Exact 64 sq in match!)
10 × 2 inch Round Cake Pan	11 cups (2.6 L)	78.5 sq in	9 × 9 inch Square Pan OR 9-inch Springform Pan

■ LOAF, BUNDT, SPRINGFORM & MUFFIN PAN CAPACITIES

Specialty Pan Type	Dimensions	Volume Capacity	Conversion & Batter Fill Rule
Standard Loaf Pan (1 lb)	8.5 × 4.5 × 2.5 in	6 cups (1.4 L)	Equals 12 standard muffin cups
Large Loaf Pan (1.5 lb)	9 × 5 × 2.75 in	8 cups (1.9 L)	Bake time is 5–8 min shorter than 8.5×4.5 pan
9-Inch Springform Pan	9 × 2.5 in	10 cups (2.4 L)	Equals 10-inch Round Cake Pan
10-Inch Bundt / Tube Pan	10 × 3.5 in	12 cups (2.8 L)	Equals Two 8×4 Loaf Pans OR One 9×13 Pan
12-Cup Standard Muffin Tin	2.75 × 1.25 in cups	4 cups total (1/3 c each)	Fill each cup 2/3 full (about 3 tbsp batter)
Half-Sheet Rim Pan (18×13)	18 × 13 × 1 in	18 cups (4.2 L)	Used for jelly rolls, slab pies, and sheet cookies

■ HOW TO ADJUST BAKE TIME & TEMP WHEN CHANGING PAN DEPTH

Pan Substitution Scenario	Batter Depth Change	Oven Temp Change	Bake Time Adjustment
Wider / Shallower Pan (e.g. 8×8 to 9×9)	Thinner batter (-25%)	Keep Same Temp	Reduce bake time by 20% to 25%
Narrower / Deeper Pan (e.g. 9×13 to Two 8×4 Loaves)	Deeper batter (+40%)	Lower Temp by -15°F to -25°F	Increase bake time by +15 to 25 minutes
Cake Pan to Muffin / Cupcake Tin	Small individual portions	Keep Same Temp (350°F)	Bake 18–22 min instead of 30–35 min

PRO TIP: Measure across the INSIDE top edges (from inner wall to inner wall—never include the rolled metal lip) and fill with water 1 cup at a time to verify total capacity.
GOLDEN BAKING WEIGHTS: Spooned & Leveled AP Flour = 120g/cup • Granulated Sugar = 200g/cup • Packed Brown Sugar = 213g/cup

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