HOORVIA — BAKING TEMPERATURE CHART & OVEN HEAT GUIDE

Quick Reference Cheat Sheet • Oven Heat Zones • Dark vs Glass Pan Rules • US Letter (8.5" × 11")

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■ OVEN TEMPERATURE ZONES (FAHRENHEIT, CELSIUS & GAS MARK)

Oven Heat Zone	Fahrenheit (°F)	Celsius (°C / Fan)	Gas Mark	Classic Baking Applications
Very Cool / Slow	225°F – 275°F	110°C – 135°C (95–115 Fan)	1/2 – 1	Meringues, pavlova, drying herbs, dehydrating
Slow / Low Bake	300°F – 325°F	150°C – 165°C (130–145 Fan)	2 – 3	Cheesecakes, rich fruitcakes, custards, shortbread
Moderate (Standard)	350°F	175°C – 180°C (160 Fan)	4	Layer cakes, muffins, quick breads, brownies, cookies
Moderately Hot	375°F – 400°F	190°C – 200°C (170–180 Fan)	5 – 6	Fruit pies, puff pastry, scones, yeast dinner rolls
Hot Oven	425°F – 450°F	220°C – 230°C (200–210 Fan)	7 – 8	Artisan sourdough, pizza crust, popovers, choux
Very Hot / Broil	475°F – 500°F	245°C – 260°C (225–240 Fan)	9 – 10	Neapolitan flatbreads, initial high-heat bread oven spring

■ BAKING TEMPERATURES & INTERNAL DONENESS BY PASTRY TYPE

Baked Good Type	Recommended Oven Temp	Avg Bake Time	Internal Pull Temp / Doneness Cue
Sponge & Butter Layer Cakes	350°F / 175°C	25–32 min	200°F–205°F (93°C–96°C) • Crumbs cling lightly
Dense Pound Cake & Bundt	325°F / 165°C	55–70 min	210°F (99°C) • Skewer comes out clean
Fudgy Brownies	325°F–350°F / 165°C–175°C	25–30 min	190°F–195°F (88°C–90°C) • Moist fudgy crumbs
Drop Cookies (Choc Chip)	350°F–375°F / 175°C–190°C	9–12 min	175°F–185°F • Golden edges, pale soft centers
Banana Bread & Muffins	350°F / 175°C	50–60 min (Loaf)	200°F–205°F (93°C–96°C) • Firm center springback
Soft Enriched Sandwich Bread	350°F–375°F / 175°C–190°C	30–38 min	190°F (88°C) • Hollow thump on bottom crust
Crusty Lean Sourdough / Baguette	450°F / 230°C	30–40 min	205°F–210°F (96°C–99°C) • Deep blistered crust
Baked Cheesecake (Water Bath)	325°F / 165°C	55–65 min	150°F (66°C) • Outer ring set, 2-inch center jiggle

■ PAN MATERIAL & CONVECTION ADJUSTMENT RULES

Baking Condition / Pan Type	Temp Adjustment	Time Adjustment	Why Adjustment Is Required
Light Anodized Aluminum Pan	0°F (Standard)	Standard Time	Reflects radiant heat evenly; gold standard for cakes
Dark Non-Stick Metal Pan	Reduce by -25°F (-15°C)	Check 5 min early	Dark coatings absorb radiant heat fast & burn edges
Glass (Pyrex) or Ceramic Dish	Reduce by -25°F (-15°C)	Add +5 to 10 min	Glass is an insulator; holds intense heat once hot
Convection / Fan-Assisted Oven	Reduce by -25°F (-15°C)	Check 15% early	Moving air strips away boundary layer & browns faster

PRO TIP: Never trust your oven dial alone—built-in thermostats drift by 15°F to 35°F over time. Hang an inexpensive $8 analog oven thermometer from the center rack and preheat for a full 20 minutes before loading cake batter.
GOLDEN BAKING WEIGHTS: Spooned & Leveled AP Flour = 120g/cup • Granulated Sugar = 200g/cup • Packed Brown Sugar = 213g/cup