HOORVIA — CAKE PAN BATTER, YIELD & TIER SERVING CHART

Quick Reference Cheat Sheet • Batter Cups per Pan • Frosting Amounts & Servings • US Letter (8.5" × 11")

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■ ROUND CAKE PANS (2-INCH DEEP) — BATTER, TIME & FROSTING

Round Pan Size	Batter Needed (Per Pan)	Bake Time (at 350°F)	Frosting (2-Layer Cake)	Party / Wedding Servings
6-Inch Round Pan	2 to 2.5 cups (450g)	24–28 min	2.5 cups buttercream	12 party / 14 wedding
8-Inch Round Pan	3.5 to 4 cups (720g)	28–33 min	3.5 cups buttercream	20 party / 24 wedding
9-Inch Round Pan	4.5 to 5 cups (900g)	30–35 min	4.5 cups buttercream	24 party / 32 wedding
10-Inch Round Pan	6 to 6.5 cups (1150g)	35–40 min	5.5 cups buttercream	30 party / 38 wedding
12-Inch Round Pan	8.5 to 9.5 cups (1650g)	40–48 min (Use heating core)	7.5 cups buttercream	45 party / 56 wedding

■ SQUARE, SHEET & CUPCAKE BATTER SCALING CHART

Pan Format	Batter Needed	Bake Time (at 350°F)	Frosting Needed	Total Yield / Slices
6-Inch Square Pan	2.5 to 3 cups	25–30 min	3 cups (2-layer)	14–16 slices
8-Inch Square Pan	4 to 4.5 cups	30–35 min	2 cups (1-layer top)	9 to 16 squares
9 × 13 Inch Sheet Cake	7 to 8 cups (1 standard mix)	32–38 min	3 to 3.5 cups (top & sides)	24 generous slices
12 Standard Cupcakes	3 to 3.5 cups (#16 scoop)	18–21 min	2 to 2.5 cups (piped swirl)	12 cupcakes
24 Standard Cupcakes	6 to 7 cups (1 standard recipe)	18–21 min	4.5 cups (piped swirl)	24 cupcakes
24 Mini Cupcakes	2 cups (1 tbsp per cavity)	10–13 min	1.5 cups frosting	24 mini bites

■ MULTIPLIER MATRIX FOR SCALING CAKE RECIPES

Original Recipe Pan	Target Cake Pan	Multiply All Ingredients By	Pro Scaling Tip
Two 8-Inch Rounds (8 cups)	Two 9-Inch Rounds (10 cups)	1.25× (Add 25%)	Or bake as-is for slightly shorter 1.5" layers
Two 9-Inch Rounds (10 cups)	Three 6-Inch Rounds (7 cups)	0.75× (Or make 6 extra cupcakes)	Great for tall 3-layer trendy mini cakes
One 9 × 13 Sheet (7.5 cups)	Two 8-Inch Rounds (7.5 cups)	1.0× (Exact 1:1 Match!)	No recipe math needed; reduce time by 4 min
Two 8-Inch Rounds (8 cups)	Three 8-Inch Rounds (12 cups)	1.5× (Multiply by 1.5)	Weigh eggs in grams for exact 1.5x split

PRO TIP: For dead-flat cake layers that need zero knife leveling, wrap dampened fabric 'cake strips' around the outside rim of your cake pans so the edges rise at the same speed as the center!
GOLDEN BAKING WEIGHTS: Spooned & Leveled AP Flour = 120g/cup • Granulated Sugar = 200g/cup • Packed Brown Sugar = 213g/cup

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