



# Cake Baking and Serving Guide



The charts below are based on baking recommendations from the Wilton Test Kitchen; your results may vary depending on oven performance or altitude in your area. Always check for doneness at the shortest bake time listed.

Serving amounts are based on party-sized portions of 1.5 in. x 2 in. or smaller wedding-sized portions of approximately 1 in. x 2 in. Cakes from 3 in. to 6 in. high, baked in the same size pan, would yield the same number of servings because they follow the same pattern of cutting. Cakes shorter than 3 in. would yield half the number of servings indicated for that pan. Number of servings are intended as a guide only.

Icing amounts are very general and will vary with consistency, thickness applied and tips used. Icing amounts allow for top and bottom borders.

## 4 IN. HIGH CAKES

The figures for 2 in. pans are based on a 2-layer, 4 in. high cake. Fill pans  $\frac{1}{2}$  to  $\frac{3}{4}$  full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP. (F.)	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	4 in.	8	8	$\frac{1}{2}$	350*	22-26	1½
	6 in.	12	12	2¼	350*	32-40	2½
	8 in.	20	24	4	350*	37-42	3½
	9 in.	24	32	6	350*	40-45	4
	10 in.	28	36	8	350*	43-48	5
	12 in.	40	56	11½	350*	49-55	6
Square	14 in.	63	78	16	350*	55-60	9½
	16 in.	72	100	22	350*	59-65	11½
	6 in.	12	18	3	350*	40-45	3½
	8 in.	20	30	6	350*	43-48	4½
Heart	10 in.	24	32	8	350*	45-50	5
	12 in.	32	40	11½	350*	49-55	7½
	14 in.	48	60	16	350*	55-60	9
	16 in.	63	84	22	350*	59-65	11½
Petal	6 in.	8	12	2	350*	30-35	1
	8 in.	18	24	4	350*	40-45	2
	10 in.	24	32	6	350*	43-48	3
	12 in.	32	40	8	350*	45-50	4
Hexagon	14 in.	48	64	13½	350*	55-60	9½
	6 in.	10	12	2	350*	30-35	1
	8 in.	20	26	4½	350*	40-45	2½
	10 in.	34	40	8	350*	43-48	4
Oval	12 in.	48	64	14	350*	55-60	9½
	7.75 in. x 5.5 in.	9	13	2½	350*	30-35	1
	10.75 in. x 7.8 in.	20	26	5	350*	40-45	2½
	13.5 in. x 9.8 in.	30	40	8½	350*	43-48	4
Sheet	16.5 in. x 12.4 in.	48	64	13½	350*	55-60	9½
	7 in. x 11 in.	24	32	5½	350*	40-45	5
	9 in. x 13 in.	36	50	10	350*	43-48	7
	11 in. x 15 in.	54	74	15	350*	49-55	10
Paisley	12 in. x 18 in.	72	96	22	350*	59-65	11½
	9 in. x 6 in.	13	18	2½	350*	35-40	4½
	12.5 in. x 9.5 in.	28	38	7	350*	45-50	7
	16.5 in. x 12.5 in.	40	56	10½	350*	55-60	9
Diamond	10.25 in. x 7.4 in.	12	16	3	350*	30-35	3
	15 in. x 11 in.	20	26	6	350*	40-45	5
	19.25 in. x 14.25 in.	42	66	11	350*	55-60	9½
	6.75 in. x 6.75 in.	13	19	2½	350*	35-38	3
Pillow	10 in. x 10 in.	30	40	8	350*	43-48	6½
	13.25 in. x 13.25 in.	64	72	10	350*	41-46	9½

## 3 IN. HIGH CAKES (using 3 in. high pans)

The figures for 3 in. pans are based on a 1-layer cake which is torted and filled to reach 3 in. high; fill pans  $\frac{1}{2}$  full.

PAN SHAPE	SIZE	SERVINGS PARTY	SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	6 in.	12	12	3	350*	45-50	3½
	8 in.	24	24	6	350*	55-60	5½
	10 in.	28	38	8	350*	55-60	6½
	12 in.	40	56	10	350*	55-60	7½
	14 in.	63	84	16	350*	60-65	10
	16 in.	77	100	18	350*	60-65	11½
Contour	18 in. Half, 3 in. layer	110*	146*	12**	320*	60-65	7½
	9 in.	11	17	5½	350*	55-60	3

For any pans 3 in. deep and 12 in. diameter or larger, we recommend using a heating core to insure even baking. Use two cores for 18-in. pans.

\*Two half rounds.

\*\*For each half round pan.

# Wilton Cake Baking Guide

**Dorlene V. Kaplan**



## **Wilton Cake Baking Guide:**

**The Busy Girl's Guide to Cake Decorating** Ruth Clemens, 2012-03-26 A quick and easy guide to cake decoration by the bestselling author of Creative Clairs and finalist from The Great British Bake Off Discover how even the busiest chef can whip up impressive homemade treats in next to no time Ruth Clemens finalist on the first series of The Great British Bake Off shares her secrets in creating quick but gorgeous cakes bakes and biscuits Choose from twenty five beautiful fuss free projects to make in under an hour in an afternoon or over a weekend and be amazed at what you can achieve The simple projects are split into three sections The Evening Whip Ups one hour projects are perfect when you have very little time and are easy to throw together one evening after work The Half Day Delights two hour projects are for when you have an afternoon to spare Finally the Weekend Wonders three to four hour projects are for when you've got a bit more time available in your schedule In addition Ruth outlines all the equipment and ingredients you need shows how to line a cake tin and gives her tried and tested recipes for fruit cake sponge cake and chocolate cake as well as cupcake recipes cookie recipes and frosting recipes You will learn how to decorate easily with royal icing buttercream marzipan sugar paste and ribbon as well as how to color fondant to your desired shade how to stack cakes using dowels and some wonderful creative embellishment techniques The Busy Girl's Guide to Cake Decorating the perfect place to start your foray into the world of cakes *The*

*Beginner's Guide to Cookie Decorating* Mary Valentino, 2022-07-12 In The Beginner's Guide to Cookie Decorating professional cookie artist Mary Valentino winner of Food Network's Christmas Cookie Challenge will take you through every step of cookie baking and decorating Beginners and beyond will have fun learning icing and piping tips and tricks inventive ways to add color and how to embellish treats with patterns texture and artistic touches Build your cookie making skills while creating delicious and eye catching cookies for every season and occasion floral bouquets and baskets adorable animals wintry motifs look alike foods and much more Discover how easy it is to get the right icing consistency for a variety of decorating options Explore simple techniques for hand painting embroidery and color blocking Get the results you've always wanted with great troubleshooting tips and ideas galore The Beginner's Guide to Cookie Decorating has all the information guidance and inspiration to help make your cookies the star of every event Book jacket **The Guide to Cooking Schools**

, 2005 *A Cook's Guide to Chicago* Marilyn Pocius, 2006 This expanded and updated edition of the local bestseller takes food lovers and serious home cooks on a tasty romp into Chicago's secret culinary corners to find everything they never knew they needed Includes information on over 2 000 ingredients little known stores and grocers helpful hints and recipes *The Guide to Cooking Schools* Dorlene V. Kaplan, 1999-10 The only comprehensive resource to culinary education worldwide Contains detailed descriptions of more than 1000 career and recreational programs in the U S and other countries

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*The Wilton Yearbook of Cake Decorating 1987 ,1986* **Baking Style** Lisa Yockelson,2013-02-21 A dazzling celebration of the art and craft of baking from the award winning author of *Baking by Flavor* and *Chocolate* Chocolate Popular food writer Lisa Yockelson whose articles essays and recipes have appeared in the Boston Globe the Washington Post and *Gastronomica* presents what has fascinated her during a lifetime of baking With 100 essays and more than 200 recipes along with 166 full color images *Baking Style* is infused with discoveries inspirations and exacting but simple recipes for capturing the art and craft of baking at home *Baking Style* combines the genre of the culinary essay with recipes their corresponding methods and illustrative images revealing Yockelson s uniquely intimate expression of the baking process In these pages she explores bars hand formed and drop cookies casual tarts yeast raised breads puffs muffins and scones waffles and crepes tea cakes breakfast slices and buttery squares cakes and cupcakes A collection of cakes cookies and breads that will gladden the heart of any baking enthusiast It s an encyclopedic book from an author whose recipes really work *The New York Times Book Review* *The Guide to Cooking Schools, 1994* Dorlene V Kaplan,1993 *Guide to Cooking Schools, 1993* Lawrence H. Caplan,Dorlene V. Kaplan,1992-10 *Working Mother* ,1987-09 The magazine that helps career moms balance their personal and professional lives *Guide to Cooking Schools* ShawGuides, Inc,1995-11

**Grandma's Guide to Home Baking Tips and techniques for Healthy Home Baking** Dueep J. Singh,John Davidson,2015-02-14 Table of Contents Introduction Tips for Successful Baking Using Standard Measures Other Useful Equivalents Ingredient Replacements Important Ingredients in Baking Baking That Perfect Cake How to Freeze Cakes Chocolate Cakes Frosting and Icing Butter Frosting Chocolate Butter Frosting How to Apply a Frosting to the Cake Cake Icing Equipment Decorating Your Cake Biscuits and Cookies Mixing Tips Basic Biscuits Biscuits Variations Ready Made Mix for Pancakes Waffles or Biscuits Tea Biscuits Pancakes and Waffles Muffins Plain Muffins Wheat Germ Muffins Freshly Baked Bread Baking Fresh Bread How Do You Get the Right Flour Consistency Shaping the Dough Making Plaits Dinner Rolls Mini

Cottage Loaves Testing the Bread Making a Cheese Loaf Perfect Bread Tips Perfect Pies Understanding Pastry Quantities Making the Pastry Chilling the Dough Yes or No That Is the Question Rolling out Pastry Lining your flan Ring Baking Your Pastry Blind Baking Finishing Touches Sausage and herb Pie Conclusion Author Bio Publisher Introduction Nobody knows when baking became a part of mankind s culinary history but this tradition along with boiling frying broiling stewing etc has been long known to help man cook his bread in an oven Baking was just not restricted to making bread you made biscuits patties pancakes cakes pies and anything you wished with some oil flour eggs milk and other healthy ingredients made up into a batter After that you just put it in a pan put it in the oven and allowed the heat to work its magic Many of the baking recipes being used in grandma s time and even before her time have been passed down through the ages for generations Not only were they tested and proven and eaten regularly they were for the most part simple and yet unusual In nearly all of them the only ingredients needed were basic items which grandma kept on hand at all times The modern day bakery with its wide selection of readymade cakes and pastries and also food manufacturers turning out new package mixes and delicious frozen delicacies have taken much of the fun out of home baking So is it a surprise that not many youngsters of the coming generations bother much about learning how to cook especially baking That is because all these ready made goods are wonderfully convenient and inviting but most homemakers still enjoy home baking now and then when they have the time energy and inclination So it does not matter whether you are an experienced home Baker or just a newbie starting out to learn the really interesting new activity of home baking this book is going to give you plenty of tips and techniques where you can take full advantage of improved ingredients reliable recipes laborsaving appliances and controlled temperature equipment to help you bake that perfect cake Each time every time That means you can have your cake and eat it too

Let's Make Cake Pops Mari Bolte,2022-08-15 A cake pop contains flour sugar fats and acids These ingredients interact to create the soft sweet treat Learn how to create your own cake pops with cake mix premade frosting and candy melts Make your cake pops into unique and tasty treats Includes a glossary list of sources for further reading and a recipe with step by step instructions

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**The Guide to**

**Cooking Schools** ShawGuides, Inc,Dorlene V. Kaplan,1997-10      *The Guide to Cooking Schools* ShawGuides, Incorporated,2001-08      *The Great American Birthday Cake Book* Dean Brettschneider,Jazmine Nixon,2017-05-30 The great American birthday cake book features 80 memory making cakes with a stunning range of creations to suit any occasion From bears boats and ballerinas to pigs pirates and princesses and even the latest in emojis      Chocolatique Ed Engoron,2011-09-27 Chocolatique is a chocolate lover s dream Ed Engoron has traveled to more than 130 countries in search of the best chocolate the world has to offer From exploring the Amazon jungle to dining at the Grand Palace of Thailand to studying at Paris famed Cordon Bleu Ed s experiences are the inspiration for the amazing chocolate creations in Chocolatique The more than 170 easy recipes are based on five essential building blocks or ganaches glaze or filling made from chocolate and cream that allow you to whip up luscious chocolate delights minutes before dinner Chocolatique includes recipes for cakes candies cookies custards hot chocolate ice cream milkshakes muffins sauces smoothies tarts trifles waffles and more Illustrated with beautiful full color photography throughout      **Cumulative Index to the Catalog of the Food and Nutrition Information and Educational Materials Center, 1973-1975** Food and Nutrition Information and Educational Materials Center (U.S.),1975

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