



## Here a Pan, There a Pan, Which Pan Works? Mary A. Keith, Food, Nutrition and Health Agent



Aside from all the scheduling problems, Christmas brings lots of baking problems. In addition to the traditional cookies, we try to make special cakes or fruitcakes, and fancy breads, for friends, family and parties.

How often do you find a recipe that looks just right? It's exactly what the party menu needs! You check the ingredient list. You clear an afternoon for baking. Then, you discover that it calls for a size of pan that you don't have! You aren't the only one to have that happen to you. What do you do, and how do you decide which pan you can use?

Part of the problem lies in the recipes. Some recipes call for a 10 cup tube pan. Others call for a 9 inch pan. Are they the same? Will either of them fit in that beautiful Bundt pan you got for your birthday?

If the recipe specifies a tube pan size in *cups*, you get off easy. Just fill the pan you have with water, then carefully pour it out into measuring cups, and measure how much it took to fill the pan.

If the pan is larger than the recipe wants, you can go ahead and use it, just expect the cake to be not as deep or tall as the picture in the magazine.

If the pan is too small, you can bake part of the batter in that pan, and use the rest in muffin tins or mini-bread pans. Or, you can invest in a bigger pan!

What about a recipe that calls for a 10 *inch* tube pan? Measure across the pan from *inside* edge to *inside* edge. Measure the depth of the pan by standing a ruler *up straight*, not slanted along the side of the pan.

To change the size of pans, from one large loaf of bread for example to several smaller loaves, you need to know the volume of the recipe pan, and the volume of the pans you want to use.

So that you don't have to dig out the old math books to calculate volume, here's a list of some of the more common pan sizes. You can substitute pans of equal volume, or several small ones whose total volume equals one large one.

Remember, for smaller pans, the cooking time will be less. A recipe intended for a 9x13 inch flat pan will probably not do well in a tube pan. A recipe made for a tube pan will be okay in a loaf pan, but the texture will probably be different if you try to bake it in a layer pan. Try to use a similarly shaped pan to what the recipe was developed for. You will be much happier with the results.

### Pan type and size

### Volume

#### Loaf pans

|                        |        |
|------------------------|--------|
| 5 1/2" x 3" x 2 1/2 "  | 2 cups |
| 6" x 4 1/2 " x 3"      | 3 cups |
| 8" x 4" x 2 1/2 "      | 4 cups |
| 8 1/2 " x 4 1/4" x 3 " | 5 cups |
| 9" x 5" x 3"           | 8 cups |

#### Tube pans

|                    |         |
|--------------------|---------|
| 7 1/2 " x 3" Bundt | 6 cups  |
| 9" x 3" Bundt      | 9 cups  |
| 8" x 3" tube       | 9 cups  |
| 9" x 3" tube       | 10 cups |
| 9" x 4" Kugelhopf  | 11 cups |
| 10 x 3 1/2 " Bundt | 12 cups |
| 10" x 4 " tube     | 16 cups |

#### Layer/cake pans

|                         |         |
|-------------------------|---------|
| 6" x 2" round           | 3 3/4 C |
| 8" x 1 1/2 " round      | 4 cups  |
| 7" x 2" round           | 5 1/4 C |
| 8" x 2" round           | 6 cups  |
| 9" x 2" round           | 8 cups  |
| 8" x 1 1/2 " square     | 6 cups  |
| 8" x 2" square          | 8 cups  |
| 9" x 1 1/2 " square     | 8 cups  |
| 9" x 2 " square         | 10 cups |
| 10" x 2" square         | 11 cups |
| 11" x 7" x 2" rectangle | 9 cups  |
| 13" x 9" x 2" rectangle | 15 cups |



*Happy Baking! Healthy Holidays!*