

Layer Cake Baking Times and Temps

For 2-inch deep pans

Shape	Size	Cups Batter	Temp (F)	Time
Round	6"	2	350°	25 – 30
	7"	2 1/2	350°	30 – 35
	8"	3 1/2	350°	30 – 35
	9"	5 1/2	350°	30 – 35
	10"	6	350°	35 – 40
	12"	7 1/2	350°	35 – 40
	14"	10	325°	50 – 55
Square	6"	2	350°	25 – 30
	8"	4	350°	35 – 40
	10"	6	350°	35 – 40
	12"	10	350°	40 – 45
	14"	13 1/2	325°	45 – 50
	16"	15 1/2	325°	50 – 55
Sheet	7" x 11"	5 1/2	350°	30 – 35
	9" x 13"	7	350°	35 – 40
	11" x 15"	11	325°	35 – 40
	12" x 18"	14	325°	40 – 45
	14" x 22"	16	325°	45 – 50

For 3-inch deep pans

Shape	Size	Cups Batter	Temp (F)	Time
Round	6"	3	350°	35-40
	8"	5	350°	55-60
	10"	8	325°	65-75
	12"	10 1/2	325°	60-65
	14"	15	325°	75-85
	16"	18	325°	75-85
Square	8"	6 1/2	350°	60-65
	10"	9	325°	65-75
	12"	14	325°	65-75
	14"	19	325°	65-75
Sheet	9 x 13"	11 1/2	325°	70-75
	11 x 15"	16	325°	80-85
	12 x 18"	20	325°	85-90