**INGREDIENT & BAKING TIME GUIDE FOR CAKES**

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| **Cakes** | | | | | | | |
| **Pan Size Names** | **Size Dimensions** | **Dry Mix**  **(By Weight)** | **Vegetable Oil** | **Water** | **Eggs (Whole Large)** | **Baking Temperature** | **Bake Time** |
| Full | 18" x 24" x 2" | 2500 g | (2 1/3 cup) | (5 1/4 cup) | 14 | 325 F | 65-70 minutes |
| Half | 18" x 12" x 2" | 1250 g | (1 1/6 cup) | (2 5/8 cup) | 7 | 325 F | 65-70 minutes |
| Quarter | 9" x 13" x 2" | 720 g | (2/3 cup) | (1 1/2 cup) | 4 | 350 F | 55-60 minutes |
| Square | 8" x 8" x 2" | 360 g | (1/3 cup) | (3/4 cup) | 2 | 350 F | 55-60 minutes |
| Cupcakes | The above measurements will produce the responding number of cupcakes: square pan = 12 cupcakes; quarter pan = 24; half pan = 42 cupcakes; full pan = 84 cupcakes. Use the above measurements to produce the amount of batter needed. Bake in cupcake pan(s) at 350 F for 40 minutes or until they test done. | | | | | | |

**Method**

1) Have all ingredients at room temperature.

2) Preheat oven to recommended temperature.

3) Spray or grease & rice flour bottom of pan(s).

4) When oven is heated add cake mix, oil, water and eggs to mixer bowl.

5) Mix on low for 30 seconds. Adjust mixer speed to medium-low and beat for 3 minutes. Stop mixer and scrape beater & bowl. Beat for another 3 minutes at medium-low speed.

6) Spread batter evenly in prepared pan(s) and place pan(s) in preheated oven.

7) Bake for recommended time or until cake(s) tests done. Cool in pan(s) on wire rack(s) for 15 minutes then remove from pan(s) and place back on wire rack(s) to cool completely.