

Baking Pan Substitutions

Pan Size	Volume	Use Instead
8" x 2" round	6 cups	8" x 8" x 2" square pan 10" x 1.5" pie plate 11" x 7" x 2" rectangular pan
9" x 2" round	8 cups	8" x 8" x 2" square pan 9" x 5" x 3" loaf pan
8" x 8" x 2" square	8 cups	9" x 2" round 9" x 5" x 3" loaf pan
9" x 9" x 2"	10 cups	10" x 2" round 11" x 7" x 2" rectangular pan 9" x 13" x 2" rectangular pan* 15.5" x 10.5" x 1" jelly-roll pan
9" x 13" x 2"	14 cups	2 (9") rounds or 2 (8") rounds 9" x 9" x 2" square pan* 10" bundt cake pan 20-30 cupcakes
9" x 3" round springform pan	12 cups	10" bundt pan 9" tube pan (angel food cake pan) 10" x 2" square pan 10" springform pan
15.5" x 10.5" x 1" jelly-roll pan	10 cups	9" x 9" x 2" square pan*
10" bundt pan	12 cups	10" springform pan 9" tube pan (angel food cake pan) 2 (11" x 7") rectangular pans 18-24 cupcakes or 2 (9") rounds 9" x 13" x 2" rectangular pan
8" x 4" x 2.5" loaf pan	6 cups	8" x 8" x 2" square
9" x 5" x 3" loaf pan	8 cups	3 mini loaf pans (approx 6" x 3.5" x 2.5") 9" x 2" deep dish pie plate 10" pie plate 8" or 9" square pan or 12-18 cupcakes 11" x 7" x 1-1/2" baking pan
Standard Muffin Pan (Approx 2" x 1.25" each)	12 cupcakes or 1/4 cup batter each	Mini muffins (36 minis) or 9" x 9" square pan
Standard Mini Muffin Pan (Approx 1" x 1.5" each)	24 cupcakes or 1 tbsp batter each	8 regular size cupcakes