

## 5 Great Baking Tips

- 1 Oven placement: pans should not touch another pan or sides of oven while baking.
- 2 Cookies spread too much? Cool sheet pan between batches on wire cooling rack; allow oven to reheat to baking temperature.
- 3 Lightly grease bottom third of each muffin cup and fill two-thirds full with batter.
- 4 When baking with glass ovenware, expect more browning and lower oven temperature 25° Fahrenheit.
- 5 No bread pans? Divide the batter or dough evenly; bake in greased oven-safe bowls or casserole dishes filled 2/3 full; shape yeast breads as round loaves and bake on a sheet or pizza pan.



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# Baking Pan Substitution Guide

- Find pan capacity (volume) by filling pan to rim with water; then measuring water quantity in a liquid measuring cup.
- Reduce baking times when batter/dough is divided into smaller or shallower pans.

<u>Pan Size</u>	<u>Pan Capacity</u>	<u>Substitute Pan</u>
Loaf pan 8 1/2 x 4 1/2 in.	6 cups	Three 5 x 2 in. loaf pans Two 2 3/4 x 1 3/8 in. muffin tins Three 2 3/4 x 1 1/8 inch muffin tins
Loaf pan 9 x 5 x 3 in.	8 cups	Two 8 x 4 x 2 1/4 in. loaf pans Three 5 1/2 x 3 1/2 in. loaf pans
Round cake pan 9 x 2 in.	8 cups	One 8 x 2 in. square pan
Bundt® pan 10 x 3 1/4 in.	12 cups	One 10 x 4 in. tube pan Two 8 1/2 x 4 1/2 x 2 1/2 in. loaf pans
Rectangle pan 13 x 9 x 2 in.	14 to 15 cups	Two 9 x 2 in. round cake pans Two 8 x 2 in. square pans
Jelly roll pan 15 x 10 x 1 in.	10 cups	Two 7 x 11 x 1 1/4 in. brownie pans Two 8 x 1 in. round pans



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