

How Long Does It Take

TO BAKE A CAKE?



It is best to use 350°F or 177°C for light fluffy baked goods. Keep in mind that oven temperatures vary slightly that is why there is a range for each size. Added ingredients may increase the timing as well.

48 MINI MUFFINS OR CUPCAKES

10-12 minutes

24 CUPCAKES

17-21 minutes

BUNDT CAKE PAN (12 CUP SIZE)

35-60 minutes

2 (9") ROUND BAKING PANS

25-33 minutes

2 (8") ROUND BAKING PANS

25-33 minutes

2 SQUARE BAKING PANS

25-40 minutes

9X13" BAKING PAN= 1/4 SHEET CAKE PAN

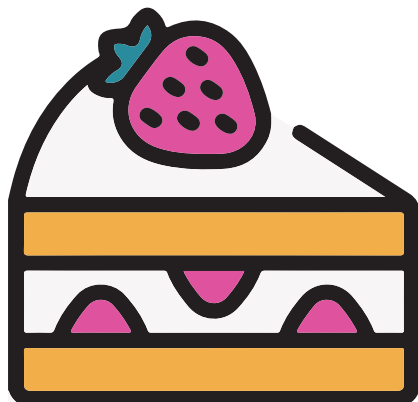
30-33 minutes

9X5" LOAF PAN

25-38 minutes

FULL SHEET PAN

35-40 minutes



MINI BUNDT CAKE PAN

25 minutes

MINI LOAF PANS

25 minutes