METRIFOLD / BAKING REFERENCE

Pan substitution chart

Same intended batter depth. One original pan to one target pan.

Measure the inside base. Multiply every ingredient by the factor below.

Original pan (rows) / target pan (columns)

	8 in round	9 in round	8 in square	9 in square	9 x 13 in
8-inch round	1.000x	1.266x	1.273x	1.611x	2.328x
9-inch round	0.790x	1.000x	1.006x	1.273x	1.839x
8-inch square	0.785x	0.994x	1.000x	1.266x	1.828x
9-inch square	0.621x	0.785x	0.790x	1.000x	1.444x
9 x 13-inch rectangle	0.430x	0.544x	0.547x	0.692x	1.000x

Example: 8-inch round to 9-inch round

9 squared / 8 squared = 1.265625. Prepare 26.5625% more batter.

200 g flour becomes 253.125 g before practical rounding.

Reverse direction: 8 squared / 9 squared = 0.790123... (about 79%).

Using more than one pan

Two identical target pans: multiply the factor by two.

Two identical original pans to one target pan: divide the factor by two.

Use the online converter for metric sizes, counts and batter depths.

Before baking

Rounded to 3 decimals. Values are geometric starting points, not bake times.

Check headroom and actual batter depth. Follow the recipe and judge doneness.

Not for tube, Bundt, fluted, sloped or strongly rounded pans.

Do not multiply oven temperature, method times or leavening blindly.