

## easy pan substitutions

If you find yourself without the proper size pan specified in a recipe, it's usually possible to use another, as long as you substitute a pan with comparable volume and depth (keep in mind that results may vary, depending on the recipe). The chart below offers equivalents for the most common bakeware. If you make a switch, keep in mind that cooking times will likely change. For example, a pan that spreads a batter into a thinner layer may require a shorter cooking time. A deeper pan may need more time in the oven, so be sure to test for doneness at regular intervals.

pan size	approximate volume	equivalent pan sizes
9-inch round pie plate (1¼ inches deep)	4 cups	8-inch round cake pan (1½ inches deep)
9-inch round cake pan (1½ inches deep)	6 cups	8-inch square baking pan (1½ inches deep)
9-inch square baking pan (1½ inches deep)	8 cups	9-by-5-by-3-inch loaf pan  2 8-inch round cake pans (1½ inches deep)
9-by-13-inch baking pan (2 inches deep)	14 cups	2 9-inch square baking pans (1½ inches deep)
8½-by-4½-by-2½-inch loaf pan	6 cups	12-muffin tin (2¾-by-1½-inch muffin cups)  9-inch round cake pan (1½ inches deep)  8-inch square baking pan (1½ inches deep)
9-by-5-by-3-inch loaf pan	8 cups	9-inch square cake pan (1½ inches deep)  2 8-inch round cake pans (1½ inches deep)