



The Winterville Center for Community and Culture

371 North Church Street • P. O. Box 306 • Winterville • Georgia • 30683

2020 Winterville Community Cookbook Fundraiser BONUS!

Number of Servings in a Two-Layer Cake

Ever wonder what size cake pan to use to use for a certain amount of servings? This chart may help as long as you aren't making a large wedding cake.

4 In. High Cakes
The figures for 2 in. pans are based on a two-layer, 4 in. high cake.
Fill pans 1/2 to 2/3 full.

Pan Shape	Size	Servings	Baking Temp	Baking Time Minutes	Approx. Cups Icing to Ice & Decorate
Round	4 in.	8	350F	22-26	1 1/2
	6 in.	12	350F	35-40	2 1/2
	8 in.	20	350F	37-42	3 1/2
	9 in.	24	350F	40-45	4
	10 in.	28	350F	40-45	5
	12 in.	40	350F	40-45	6
Square	6 in.	12	350F	40-45	3 1/2
	8 in.	20	350F	45-50	4 1/2
	10 in.	30	350F	50-55	6
	12 in.	48	325F	55-60	7 1/2

