



Baking Pan Conversion Cheat Sheet



Round Pans:

6×2 inches (15 x 5cm) = 4 cups (960ml)

8×2 inches (20 x 5cm) = 6 cups (1.4 liters)

9×2 inches (23 x 5cm) = 8 cups (1.9 liters)



Square Pans:

8×2 inch square (20 x 5 cm) = 8 cups (1.9 liters)

9×2 inch square (23 x 5 cm) = 10 cups (2.4 liters)

10×2 inch square = (25 x 5 cm) = 12 cups (2.8 liters)

Rectangular Pans – 2 inch (5 cm) tall

11×7 inches (28 x 18 cm) = 10 cups (2.4 liters)

13×9 inches (33 x 23 cm) = 14 cups (3.3 liters)



Springform Pans:

9x 2.5 inches (23 x 6 cm) = 10 cups (2.4 liters)

10x 2.5 inches (25 x 6 cm) = 12 cups (2.8 liters)

Bundt Pan – volume varies because of various designs

10×3 inch (25 x 8 cm) = 10-12 cups (2.8 liters)

Tube Pan:

9×3 inches (23 x 8 cm) = 12 cups (2.8 liters)

Jelly Roll Pans – 1 inch (2.5 cm) tall

10×15 inches (27 x 39 cm) = 10 cups (2.4 liters)

12×17 inches (32 x 44 cm) = 12 cups (2.8 liters)

Loaf Pans – about 3 inches (8 cm) tall

8×4 inch (20 x 10 cm) = 4 cups (960 ml)

9×5 inch (23 x 13 cm) = 8 cups (1.9 liters)

