



How Much Buttercream Frosting Do I Need?

Round Cakes				
Size of Cake	Number of Layers	Filling + Crumb Coat	Frosting	Total
4-In	2	½ Cup	½ Cup	1 Cup
4-In	3	1 Cup	1 Cup	2 Cups
6-In	2	1 ½ Cups	1 ½ Cups	3 Cups
6-In	3	2 ½ Cups	2 ½ Cups	5 Cups
7-In	2	1 ¾ Cups	1 ¾ Cups	3 ½ Cups
7-In	3	2 ¾ Cups	2 ¾ Cups	5 ½ Cups
8-In	2	2 Cups	2 ½ Cups	4 ½ Cups
8-In	3	3 Cups	3 Cups	6 Cups
9-In	2	2 ½ Cups	2 ½ Cups	5 Cups
9-In	3	3 ½ Cups	3 Cups	6 ½ Cups
10-In	2	3 Cups	2 ½ Cups	5 ½ Cups
10-In	3	4 Cups	3 Cups	7 Cups
12-In	2	4 ½ Cups	3 ½ Cups	8 Cups
12-In	3	5 Cups	4 ½ Cups	9 ½ Cups
14-In	2	5 ½ Cups	6 Cups	11 ½ Cups
14-In	3	7 Cups	6 ½ Cups	13 ½ Cups
Other Cake Sizes				
Square Cakes	Add 1 Cup to the grand total above (or ½ Cup to the filling/crumb coating amount and ½ Cup to the frosting amount)			
9×13-In	3 Cups			

Buttercream Borders (for 6 or 8 inch cakes)	
Type	Total Amount
Star Border	1 Cup
Swirl Border	1 ½ Cups
Braided Border	1 ½ Cups
Rope Border	2 Cups

Cupcakes (Per Dozen)	
Style of Frosting	Total
Iced with a spatula	1 ½ Cups
Piped into a tall swirl	2 ½ Cups
Piped as a rosette	2 Cups

*A Note on Gram Measurements: I didn't put gram measurements on this chart because different kinds of frosting vary by weight per cup. If you're using American Buttercream (like most of my recipes), then you can go with the gram measurement of 1 Cup = 215g and scale the recipe from there.