

Cake Tin Conversion Chart

Cake Tin Size	Round (Surface area of tin in inches ²)	Square (Surface area of tin in inches ²)
4 Inch	12.56	16
5 Inch	19.63	25
6 Inch	28.26	36
7 Inch	38.47	49
8 Inch	50.24	64
9 Inch	63.59	81
10 Inch	78.50	100
11 Inch	94.99	121
12 Inch	113.04	144
13 Inch	132.67	169
14 Inch	153.86	196
15 Inch	176.63	225
16 Inch	200.96	256

Working out your new ingredient quantities

Surface Area of New Tin Size ÷ Surface Area of Original Tin Size = Adjustment Amount

Original Ingredients x Adjustment Amount = New ingredients total

For example if your recipe says to use a 6 inch round tin and you want to use a 9 inch round tin

$$63.59 \div 28.26 = 2.3$$

So multiply all your ingredients by 2.3, meaning instead of 340g of flour you will need 782g

What about the eggs?

If your recipe calls for 4 eggs and you now need 9.2 eggs for example, I would usually round 9.2 down to 9 eggs and if it were 9.5 or above round it up to 10 eggs. Alternatively you could weigh your eggs.

Medium eggs in the UK weigh around 60g.

The Maths

To find the area of a round cake tin **Area = πr^2**
 π (π) equals 3.14 and the radius (r) is half the diameter
 For example the area of a 6 inch round tin would be $3.14 \times (3 \times 3) = 28.26$

To find the area of a square cake tin **Area = S^2**
 (S) being the length of the side
 For example the area of a 6 inch square tin would be $(6 \times 6) = 36$



Cakes by Lynz

www.cakesbylynz.co.uk



www.youtube.com/cakesbylynz



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Converted Recipes

My original recipe

Cake Recipe	Cakes by Lynz Vanilla Sponge cake recipe
Tin Size	6 inch
Ingredients 340g Self Raising Flour 4 eggs 340g Caster Sugar 2 tbsp Vanilla Extract 340g Butter	
Cooking Instructions	180°C for 45 minutes

Find my original vanilla sponge cake recipe by scanning this QR code with your camera phone



or visit https://youtu.be/jj5Axsq_8X3E

Cake Recipe	Cakes by Lynz Vanilla Sponge cake recipe		
Tin Size	8 inch from 6 inch		
Surface area of NEW tin	Surface area of ORIGINAL tin	Adjustment Amount	
50.24	÷	28.26	= 1.8
Ingredients 612g Self Raising Flour 7 eggs 612g Caster Sugar 3.6 tbsp Vanilla Extract 612g Butter			
Cooking Instructions	170°C for 1 Hour		

Converted for an 8 inch tin

Cake Recipe			
Tin Size			
Surface area of NEW tin	Surface area of ORIGINAL tin	Adjustment Amount	
	÷		=
Ingredients			
Cooking Instructions			



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Converted Recipes

Cake Recipe		
Tin Size		
Surface area of NEW tin	Surface area of ORIGINAL tin	Adjustment Amount
	÷	=
Ingredients		
Cooking Instructions		

Cake Recipe		
Tin Size		
Surface area of NEW tin	Surface area of ORIGINAL tin	Adjustment Amount
	÷	=
Ingredients		
Cooking Instructions		

Cake Recipe		
Tin Size		
Surface area of NEW tin	Surface area of ORIGINAL tin	Adjustment Amount
	÷	=
Ingredients		
Cooking Instructions		

