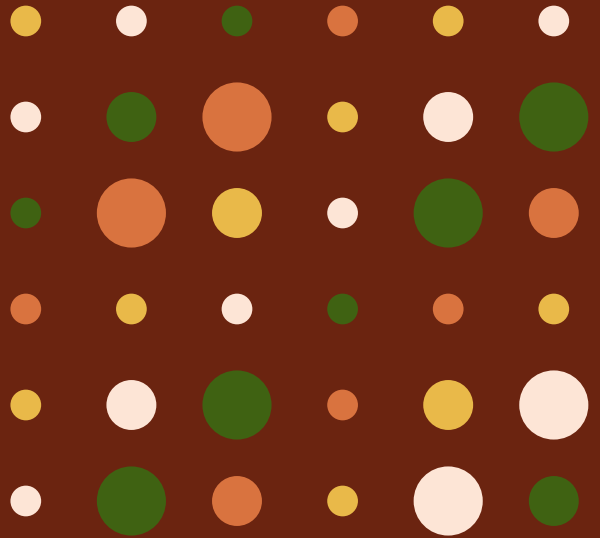




Home Baking Planner

Bake with a plan

Pantry list

Baking staples to keep on hand.

Dry goods	Fridge and extras
▪ All-purpose flour ▪ Granulated sugar ▪ Brown sugar ▪ Powdered sugar ▪ Baking powder ▪ Baking soda ▪ Salt ▪ Cocoa powder ▪ Rolled oats	▪ Butter ▪ Eggs ▪ Milk ▪ Buttermilk or yogurt ▪ Vanilla extract ▪ Cinnamon ▪ Chocolate chips ▪ Parchment paper ▪ Foil

Pan size chart

Same area means you can swap pans without changing the recipe.

Pan	Area (sq in)	Good swap
8-inch round	50	9 x 5 loaf (about)
9-inch round	64	8-inch square
8-inch square	64	9-inch round
10-inch round	79	9-inch square (about)
9-inch square	81	10-inch round (about)
11 x 7 rectangle	77	9-inch square (about)
9 x 13 rectangle	117	Two 9-inch rounds (about)
9 x 5 loaf	45	8-inch round (about)

Depth matters too. Fill pans no more than about two-thirds full and check for doneness early.

Kitchen conversions

US measures.

This	Equals
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
16 tablespoons	1 cup
1 cup	8 fluid ounces
2 cups	1 pint
1 stick butter	1/2 cup, 8 tablespoons
4 sticks butter	1 pound
350°F	about 175°C
375°F	about 190°C

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What, when and for whom.

[illegible]

Recipe card

For the ones that work.

Recipe

From

Pan and oven

Ingredients

Steps

Notes

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