Calculating cake tins

Cakes are baked in different sizes, so to make the cake have a suitable diameter according to your tin, I have put up a chart for calculation.

It means that you can convert cakes to your tin and to your need. You can make calculations from a smaller to bigger cake, as well as from a bigger to smaller one.

Calculation		**from** 18 cm	**from** 20 cm	**from** 22 cm	**from** 24 cm	**from** 26 cm	**from** 28 cm	**from** 30 cm	**from** 32 cm
to	18 cm	*1,00*	0.81	0,67	0,56	0,48	0,41	0,36	0,32
to	20 cm	1,23	*1,00*	0,83	0,69	0,59	0.51	0,44	0,39
to	22 cm	1,49	1,21	*1,00*	0,84	0,72	0,62	0,54	0,47
to	24 cm	1,78	1,44	1,19	*1,00*	0,85	0,73	0,64	0,56
to	26 cm	2,09	1,69	1,40	1,17	*1,00*	0,86	0,75	0,66
to	28 cm	2,42	1,96	1,62	1,36	1,16	*1,00*	*0,87*	*0,77*
to	30 cm	2,78	2,25	1,86	1,56	1,33	*1,15*	*1,00*	*0,88*
to	32 cm	3,16	2,56	2,12	1,78	1,51	*1,31*	*1,14*	*1,00*

Calculation:

The chart is read from top to the bottom and from left to right. For example, if you have ingredients for a cake with diameter of 30 cm, and you want to make a cake with diameter of 24 cm, then you have to multiply ingredients from the original recipe with 0.64.

For example, if in a recipe for a cake with diameter of 30 cm, 300 g flour is written, then you calculate:
300 g flour x 0.64 = 192 g flour

If it is written 150 g sugar x 0.64=96 g sugar
If it is written 3 eggs (about 160 g) then it is calculated:

3 eggs x 0.64 = 1.92 eggs

If you weigh eggs (obligatory without shell) and use measuring unit g, then you calculate:
160 g egg x 0.64 = 102,4 g egg
All ingredients are calculated in this way.