

## Scaling Recipes – The Pink Whisk

To scale up a recipe you first need a basic recipe and the tin it **should** be baked in.

You also need the tin you **want** to bake it in. Both should be roughly the same depth.

Find out the capacity of tin **A** (the one that the cake **should** be baked in) and find out the capacity of tin **B** (the one you **want** to bake it in). Write it down in millilitres.

Fill them with water to the brim (measure the water as you pour each jugful in rather than trying to measure it back out!)

$$\text{Tin B divided by Tin A} = \text{Scale}$$

The scale needs to be adjusted to accommodate the eggs in the original recipe.

Use the chart to find the line matching the number of eggs in the original recipe, look along the scales to find the nearest one to the scale you calculated. This is the scale you need to apply to the recipe. See the full example below.

Number of Eggs in Original Recipe	Scale									
	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6
2	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6
3	1.34	1.67	2	2.34	2.67	3	3.34	3.67	4	4.34
4	1.25	1.5	1.75	2	2.25	2.5	2.75	3	3.25	3.5
5	1.2	1.4	1.6	1.8	2	2.2	2.4	2.6	2.8	3
6	1.17	1.34	1.5	1.67	1.84	2	2.17	2.34	2.5	2.67
7	1.14	1.28	1.43	1.57	1.71	1.85	2	2.14	2.28	2.43
8	1.125	1.25	1.375	1.5	1.625	1.75	1.875	2	2.125	2.25
9	1.11	1.22	1.33	1.44	1.55	1.66	1.77	1.88	1.99	2
10	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.8	1.9	2

Note: For scales with number of eggs in original recipe equalling 3,6, 7 or 9 you will need to round down the new egg quantity to the whole number e.g 6 eggs multiplied by 1.17 scale =7.02

7 eggs needed for the new scaled recipe

### Scale Example

Scale the recipe for a 12" tin to fit a 14" tin.

12" Maderia Cake Recipe

700g Butter  
700g Caster Sugar  
10 Eggs  
530g Plain Flour  
175g Self-raising Flour  
105ml Milk

The 12" tin's capacity is 5200ml. The capacity of the 14" tin is 7000ml.

$$7000 \text{ divided by } 5200 = 1.346$$

The original recipe has 10 eggs so using this line from the chart

10	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.8	1.9	2
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The closest scale to 1.346 is 1.3. **1.3 is the scale to use.**

Applied to the recipe:

Butter	700g	x 1.3 =	910g
Sugar	700g	x 1.3 =	910g
Eggs	10	x 1.3 =	13
Plain Flour	530g	x 1.3 =	689g
Self-raising Flour	175g	x 1.3 =	227.5g
Milk	105ml	x 1.3 =	136.5ml

round any rogue quantities ie. self-raising flour goes to 228g and milk goes to 137ml

The new recipe for a 14" round Madeira cake is:

910g Butter  
910g Caster sugar  
13 Eggs  
689g Plain flour  
228g Self-raising flour  
137ml Milk