

Baking cheat sheet

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Same cup. Different weights.

Grams for US recipe cup portions. Preparation matters: packed brown sugar and unsifted powdered sugar are labelled below.

Ingredient	¼ cup	½ cup	1 cup
All-purpose flour	30 g	60 g	120 g
Bread flour	30 g	60 g	120 g
Whole wheat flour	28.25 g	56.5 g	113 g
Almond flour	24 g	48 g	96 g
Granulated sugar	49.5 g	99 g	198 g
Brown sugar, packed	53.25 g	106.5 g	213 g
Powdered sugar, unsifted	28.25 g	56.5 g	113 g
Butter	56.5 g	113 g	226 g
Unsweetened cocoa	21 g	42 g	84 g
Chocolate chips	42.5 g	85 g	170 g
Cornstarch	28 g	56 g	112 g
Vegetable oil	49.5 g	99 g	198 g

Reference weights: [King Arthur Baking's ingredient weight chart](#), source checked 2026-10-13. Half and quarter portions are calculated from these weights. Follow a recipe's own gram amounts when supplied; ingredient preparation and brands can change the weight.

The recipe's pan. Your pan.

Compare total base areas to keep a similar batter depth.

Recipe's pan	Your pan	Recipe amount
9-inch round	8-inch round	79.01%
8-inch square	9-inch round	99.4%
Two 8-inch rounds	9 × 13-inch rectangle	116.38%

Our area calculations assume suitable, straight-sided pans and enough room for the batter to rise. Multiply ingredients by the factor; it does not calculate baking time or prove that a pan has enough capacity.

More guests? Scale the ingredients.

New servings ÷ original servings = ingredient multiplier. A recipe for 4, scaled to 6, uses **1.5×** the ingredients. Half a recipe uses **0.5×**.

Keep cooking instructions and doneness cues. Scaling quantities does not set cooking time, temperature, or a new pan size; fractional eggs need a deliberate adjustment.