

Mad Dadder™ Baking Instructions

Please use the below information as general information on baking with the Mad Dadder™ pans:

6” round or square – Bake at 325 degrees. Use a 1 to 2 flower nails in the “deep” end of the pan to act as a heat conductor. Fill pan with batter and bake. Float the flower nails with head of nail resting on the batter and nail pointing down. Remove nails after baking.

8” round or square – Bake at 325 degrees. Use 2 flower nails in the “deep” end of the pan to act as a heat conductor. Fill pan with batter and bake. Float the flower nails with head of nail resting on the batter and nail pointing down. Remove nail after baking.

10” round or square – Bake at 315 degrees. Use 2 to 3 flower nails in the “deep” end of the pan to act as a heat conductor. Fill pan with batter and bake. Float the flower nails with head of nail resting on the batter and nail pointing down. Remove nail after baking.

12” round or square – Bake at 300 degrees. Use 3 to 4 flower nails or a heating core in the “deep” end of the pan to act as a heat conductor. Fill the pan with batter. Float the flower nails with head of nail resting on the batter and nail pointing down. If using a heating core (highly recommend), grease the inside and outside of the heating core as you would a pan and place in the deep end of the pan facing up, floating on the batter. Fill the inside of heating core with batter. Remove nails or heating core after baking. If using a heating core, use the cake from inside the heating core to plug the hole created by the removal of the heating core.

14” round or square - Bake at 285 to 300 degrees. Use 3 to 4 flower nails or a heating core in the “deep” end of the pan to act as a heat conductor. Fill the pan with batter. Float the flower nails with head of nail resting on the batter and nail pointing down. If using a heating core (highly recommend), grease the inside and outside of the heating core as you would a pan and place in the deep end of the pan facing up, floating on the batter. Fill the inside of heating core with batter. Remove nails or heating core after baking. If using a heating core, use the cake from inside the heating core to plug the hole created by the removal of the heating core.

We do not provide baking times as there are too many factors that affect the amount of time to bake in these pans (type of oven, recipe, etc.). We do know the baking times average 10 to 20 minutes longer than standard round or square pans. We recommend checking your cakes for doneness throughout the baking cycle and documenting for future use in your oven.

If you wish to add height to your layers, you can bake additional regular round or square cake layers (in regular round or square pans) and add to the bottom of the Mad Dadder™ layer.