



Bakeware Buying Guide Quick Reference Handout

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What is bakeware?

Bakeware is anything that you use to cook baked items in an oven using dry heat.

How to buy bakeware for beginners: The essentials

1. **Cookie sheets/baking trays** – These are the most common bakeware essential.
 - **Jelly roll pans** – Cookie sheets with shallow edges. Great for multi-purpose use and roasting vegetables.
 - **Edgeless cookie pans** – Have one single raised edge for easy handling, but otherwise end abruptly. Great for making cookies, but not as versatile as a jelly roll pan.
2. **Rectangular baking pans** – Commonly used for cakes, large recipes of brownies, squares (like Rice Krispie squares or puffed wheat squares), and bars. Very versatile and essential in a baker's kitchen.
 - **Square baking pans** – Square baking pans are essentially rectangular baking pans made for smaller recipes.
3. **Cupcake/muffin pans** – Also known as muffin tins or cupcake tins, these pans are great for keeping your cupcakes and muffins well-shaped.

How to buy bakeware for beginners: A few more basics

1. **Loaf pans** – Also known as bread pans. Long, narrow, and tall.
2. **Round cake pans** – Round cake pans and Springform cake pans create perfectly-shaped cakes.
3. **Pie pans** – Used to shape a pie crust. Shallower than a cake pan.

Standard bakeware sizes

It's important to use the recommended size of pan for your recipe to achieve consistent results. Each of the pans listed as bakeware essentials above comes in different sizes, but there are some general standards in the baking industry.

1. **Cookie sheets/baking trays** – 17" x 11"
2. **Rectangular baking pans** – 9" x 13"
 - **Square baking pans** – 8" x 8"
3. **Cupcake/muffin tins** – Fits 12 muffins



4. **Loaf pans – 9" x 5"**
5. **Round cake pans – 9"**
6. **Pie pans – 9"**

How to buy bakeware : Selecting for materials

The materials you use in your oven play an important role in how your baked goods will turn out.

- Thinner and darker items bake faster and create a browner bottom.
- Clear, thick, and light-coloured bakeware bake more slowly and create a softer bottom.

How different bakeware materials change your results

1. **Glass** – Long-lasting, non-reactive bakeware, and non-leaching. Bakes more slowly.
2. **Ceramic** – Affordable and easy to clean, but less durable than other materials.
3. **Stainless steel** – Safe, long-lasting, and easy to clean.
4. **Insulated** – Used primarily in baking trays. Used to distribute heat evenly and prevent over-browning from the underside.

Bake, store, and serve: Bakeware materials with an enamel finish

1. **Stoneware** – Commonly used for baking breads, casseroles, soups, and single-serving desserts. Stoneware distributes heat evenly and often comes with a matching lid.
2. **Cast iron** – Prized for its excellent heat retention, high-quality cast iron bakeware can last for generations. Extremely versatile.

Non-stick bakeware materials

1. **Non-stick** – Non-stick finishes are great for use in recipes where you can't use a liner (such as festive moulds).
2. **Silicone** – Silicone bakeware resists oven temperatures and is flexible, which can make it easy to pop baked goods out of their moulds.

Specialty shapes of bakeware

To achieve specialized results or shape your baked goods in festive figures, opt for speciality bakeware. Specialty bakeware may include high-end materials, holiday-themed designs, or pastry-specific moulds like the ones used in angel food cake or cannelés de Bordeaux.

Bakeware accessories

Some basic accessories to consider:

1. **Measuring spoons and cups** - To follow each recipe correctly, make sure to measure with the appropriate dry and wet measuring tools.
2. **Digital scale** – More precise than measuring spoons and cups.
3. **Flexible spatulas** - Used for scraping bowls.
4. **Stand mixers and hand mixers** – Takes the heavy lifting out of baking, so you can enjoy your results without the workout.



5. **Parchment paper** - Great for lining bakeware that might stick.

How to care for your bakeware

With proper care, some bakeware items like cast iron pans and enameled stoneware can last for multiple generations. Make sure to check each item for its maximum heat rating and recommended washing or care guide.