

Cake Ratios

Kitchen

The classic proportions behind whole families of cake.

By weight, flour as the reference.

Cake	Ratio	Reads as
Pound cake	1 : 1 : 1 : 1	flour : butter : sugar : egg
Victoria sponge	1 : 1 : 1 : 1	The same, with raising agent
Genoise	1 : 0.5 : 1	egg : flour : sugar, no fat
Brownie	1 : 1 : 0.5	sugar : fat : flour
Chiffon	Genoise + oil and liquid	Lighter, moister

The Victoria sponge is weighed against the eggs: use the eggs' weight for each of flour, butter and sugar.