

Scaling a Recipe

Kitchen

What scales linearly and what does not.

Doubling a recipe is not doubling every number.

Element	Scales?	Note
Flour, sugar, liquid	Yes	Directly
Eggs	Yes, but round	Weigh if halving
Salt and spice	Not fully	Start at 75%, taste
Raising agents	Not fully	~80% when doubling
Cooking time	No	Depends on depth, not volume
Pan size	By area	Not by diameter
Alcohol, extracts	Not fully	Concentrate quickly

Doubling a cake usually needs two tins, not one deeper one. A deeper batter burns outside before the middle sets.