

Cake Ratios from *On Food and Cooking* by Harold McGee

(converted from percentages to cups by Streusel)

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Here are how some of the different types of cakes compare in these four ingredients by volume (approximately);

	Pound cake	Genoise	Angel Food	Chiffon
Flour	2 c.	2 c.	2 c.	2 c.
Eggs	5 eggs	8-10 eggs	12-15 whites	10 eggs
Fat	2 1/4 c.	1/2 c.	none	2/3 c.
Sugar	1 1/2 c.	1 1/2 c.	3 3/4 c.	2 c.