Separate sweet and savoury baking on your prep plan

A two-pan staging planner; recipe quantities and timings require vetted sources. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Two suitable pans; selected recipes; timing sheet

1. Check before starting

List the recipes and their actual pan, temperature and timing requirements. Do not assume two different recipes can cook together.

2. Plan the arrangement

Allocate each pan and write the order of tasks. Check cleaning needs and avoid cross-contact from raw ingredients.

3. Finish and review

Follow the original recipes and maker directions. Use the worksheet to organize equipment and the timings in the chosen recipe.

Use actual product, material and recipe directions.

Your printable workspace

Sketch your layout or compare the exact options

Recipes and pan allocation

Actual oven requirements

Cleaning and sequence

Record actual dimensions, contents and maker directions. The illustration is a concept, not an exact product photograph or hands-on test.