Converting a Cake Recipe to Cupcakes and Mini Cupcakes

Cakes and cupcakes are just as similar as you might think, making it super easy to convert a favorite cake recipe into a cute batch of cupcakes. You can even prepare your batter exactly the same way. The only difference between cake and cupcakes is the pan you use to bake them, and the amount of time they spend in the oven.

When making cupcakes from a cake recipe, choose a butter-style cake recipe (a cake that starts with beating together butter and sugar).

**Cakes to Cupcakes**

A two-layer cake recipe usually makes 24–30 cupcakes, while a one-layer cake will make a smaller batch of 12–15 cupcakes. You can also reverse this idea and bake cakes from cupcake recipes. No matter the cupcake recipe or the size of the muffin cups, it's best to fill cups one-half to three-fourths full with batter.

You don't have to change the oven temperature for cakes or cupcakes (no matter which way you convert the recipe, cakes and cupcakes will bake at the same temperature called for in the recipe), but you do need to change the baking time depending on which dessert you're making and the pan you use. To convert a cake recipe into cupcakes, you'll need to reduce the baking time by one-third to one-half. So, for example, if your cake recipe calls for baking the cake for 35 minutes, you should bake the cupcakes for about 17 to 24 minutes. Most cupcake recipes usually bake for about 15 to 20 minutes, so if you're not sure if your math is right, err on the side of caution and start with a shorter baking time, like 15 minutes. Your cupcakes are done baking when a wooden toothpick inserted into the center of a cupcake comes out clean with no crumbs on it.

**Cupcakes to Mini Cupcakes**

Most cupcake recipes can be made into mini cupcakes. Mini cupcake pans hold roughly 1/3 of the amount of regular cupcake pans, so if you have a recipe that yields 12 full sized cupcakes, you’ll get 36 minis from the same amount of batter. It is much easier to start with the full recipe and make a big batch of minis than to cut down the recipe, as there are some recipes that don’t take well to downsizing.

Once you have your batter, fill up the mini muffin pan as you would a regular muffin pan (filling each cup somewhere between 2/3 and 3/4 full) and pop the tray in the oven. While most cupcakes take about 15-20 minutes to bake, most mini cupcakes take from 9-14 minutes or so to reach donenss. Check your minis at 9 or 10 minutes with a toothpick and bake longer as needed. The only thing you really need to look out for is the fact that it is easy to overbake these miniature cakes, so keep a close eye on them while they’re baking and check them at very short intervals when they’re close to being done.

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