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(54) **CAKE PAN LID**

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Related U.S. Application Data

(60) Provisional application No. 61/534,535, filed on Sep. 14, 2011.

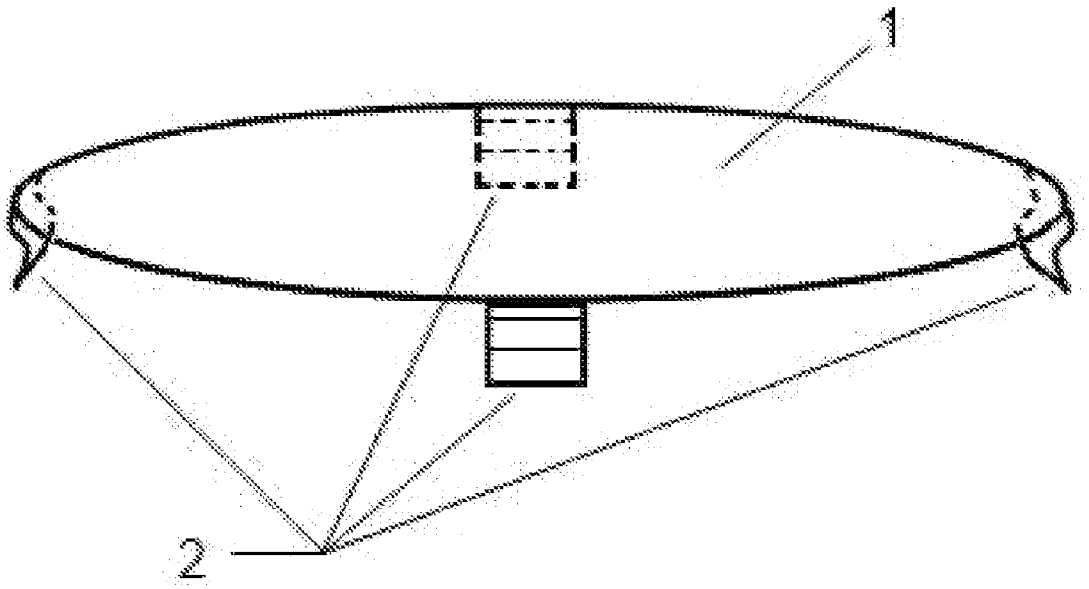
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(57) **ABSTRACT**

A baking pan lid which can be used with any cake pan and that keeps the cake batter from forming a domed top resulting in a flat even top cake.



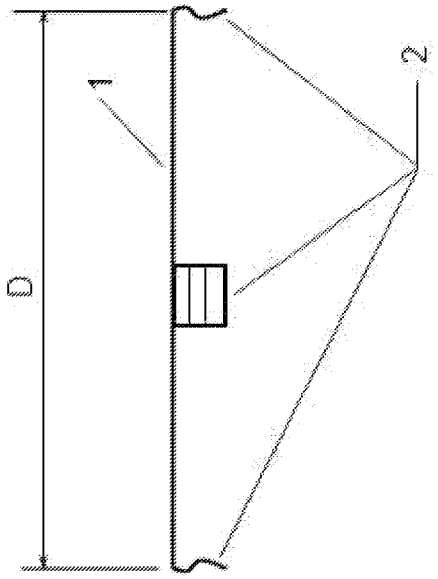


Fig. 1

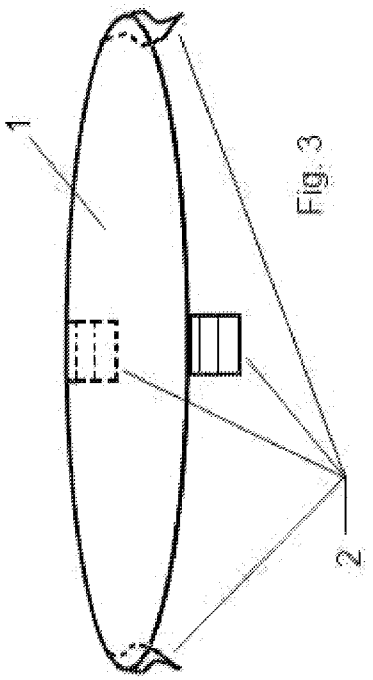


Fig. 3

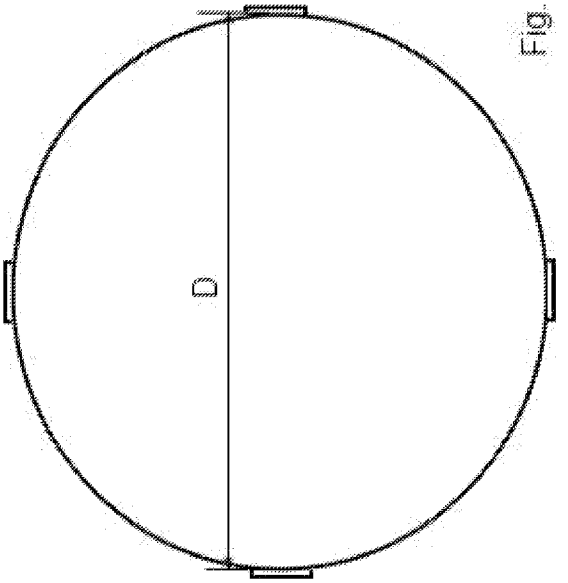


Fig. 2

CAKE PAN LID

CROSS-REFERENCE TO RELATED APPLICATIONS

[0001] This application claims the benefit of provisional patent application No. 61,534,535, filed Sep. 14, 2011 by the present inventor.

FEDERALLY SPONSORED RESEARCH

[0002] Not Applicable

SEQUENCE LISTING OR PROGRAM

[0003] Not Applicable

BACKGROUND

[0004] 1. Field

[0005] This invention relates to the field of oven baking, and more particularly, oven cake baking.

[0006] 2. Related Art

[0007] Commercial cake bakers and home makers commonly trim cake dome tops or use other methods during the baking process in an effort to eliminate or prevent cake dome from forming as a result of rising cake batter.

[0008] Several types of devices have been proposed in an attempt to prevent cake dome from forming during the baking process. As an example, U.S. Pat. No. 5,829,343 (1997), U.S. Pat. No. 4,197,832 (1980), and U.S. Pat. No. 3,612,036 (1971) have proposed a type of insulating band or insulated pan that attempts to cause more even heat distribution during baking in order to have the cake bake more evenly resulting in an even top. These types of devices are cumbersome to use and may be constrained to the sizes and shapes that the insulated pans are manufactured in or specific shape pans that can be used with insulating bands. Further, the use of insulated pans or insulating bands in cake baking may not always render a perfectly even cake resulting in the baker still having to trim the cake top.

SUMMARY OF THE INVENTION

[0009] The present invention is a cake pan lid that is to be used during the cake baking process that allows the cake bread to rise only to the limit of the cake pan cover in order to retain a flat cake top instead of a domed or uneven cake top which usually occurs during baking as the cake batter rises.

BRIEF DESCRIPTION OF THE DRAWING

[0010] FIG. **1** is a side view of a Cake Pan Lid of the present invention;

[0011] FIG. **2** is a top view of a Cake Pan Lid of the present invention; and

[0012] FIG. **3** is a perspective view of a Cake Pan Lid of the present invention.

DETAILED DESCRIPTION OF THE INVENTION

[0013] Referring now to the invention in more detail, in FIG. **1**, FIG. **2**, and FIG. **3**, there is shown a cake pan lid having tabs **2** located around the perimeter of the lid surface **1** which retains the lid in place and locked over a cake pan. Each of the tabs **2** are curved so as to grip over the lip of a cake pan but allow enough movement for a gap to arise between the lid surface **1** and a cake pan to allow hot air and steam to escape during the baking process. The curved shape of each of the tabs **2** also allow for the user to easily pry the cake pan lid off of a cake pan.

[0014] In further detail, still referring to the invention of FIG. **1**, FIG. **2**, and FIG. **3**, the size 'D' of the lid surface **1** may be constructed to fit any diameter round cake pan. The shape of the lid surface **1** may also be formed to fit any shape cake pan being round, square, rectangular, etc. with a sufficient number of tabs **2** to hold the cake pan lid adequately in place.

[0015] The construction details of the invention as shown in FIG. **1**, FIG. **2**, and FIG. **3**, are that the cake pan lid may be made of aluminum or of any other sufficiently rigid and strong metal or other material suitable for baking with or without texture for added rigidity. The tabs **2** which hold the lid in place may be formed from a single piece of material as the lid top **1** shown in FIG. **1**, FIG. **2**, and FIG. **3**. The tabs **2** may also be made from a different suitable material that will withstand the baking process and attach to the lid top **1** by riveting, welding, or some other suitable means.

[0016] The advantages of the present invention include, without limitation, that it will fit most standard commercial cake pans and can be custom fabricated to fit any other non standard commercial cake pan. It is easy to use as the cake pan lid is easy to remove from the cake pan after the cake has finished baking simply by using oven mitts or by prying off with a butter knife or other utensil. Further, the cake pan lid reduces the amount of cake batter that needs to be used for any given size cake while also reducing any waste of cake top that must be removed in order to have a flat top cake. Further, the cake pan lid allows for even baking of the cake as heat is more evenly distributed and moisture is retained at a greater rate during baking resulting in an evenly baked cake with an flat even top and consistent texture.

[0017] While only the selected embodiment has been chosen to illustrate the present invention, it will be apparent to those skilled in the art from this disclosure that various changes and modifications can be made herein without departing from the scope of the invention. And while the above description contains many specificities, these should not be construed as limitations on the scope of any embodiment, but as exemplifications of the presently preferred embodiments thereof. Many other ramifications and variations are possible within the teachings of the various embodiments. For example, the size, shape, location or orientation of the various components can be changed as needed and/or desired. Components that are shown directly connected or contacting each other can have intermediate structures disposed between them and can be formed out of different suitable materials. The structures and functions of one embodiment can be adopted in another embodiment. It is not necessary for all advantages to be present in a particular embodiment at the same time. Thus, the foregoing descriptions of the embodiments according to the present invention are provided for illustration only, and not for the purpose of limiting the invention as defined by the appended claims and their equivalents.

1. A baking pan lid that fits any baking pan whereby said baking pan lid used during baking will result in an even flat top baked cake.

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