

RATINGS
GOOD: ★★★

FAIR: ★★

POOR: ★

TESTING BAKING SHEETS

We tested eight brands of rimmed baking sheets according to the criteria listed below. The pans are listed in order of preference. The source for the winning pan is on page 32.

PRICE: Price paid in Boston-area retail stores or online cookware sites.

MATERIAL: Composition of pan.

SIZE: Outer dimensions of pan.

WEIGHT AND THICKNESS: Weight of pan, measured in the test kitchen; thickness of bottom, as reported by manufacturers.

COOKIES: We preferred pans that produced evenly golden brown cookies with a domed shape.

JELLYROLL: We preferred pans that made moist, evenly golden cake of a level thickness; released the cake easily; and produced a cake that rolled without cracking.

OVEN FRIES: Made with high heat in the oven, the fries were a good test of the pans' ability to cook without warping and evenly brown the potatoes.

PORK: Chinese Barbecued Pork was roasted on a wire rack set into the baking sheet. We preferred pans that held a standard wire rack; could be easily maneuvered into and out of the hot oven; and could be carried across the kitchen without bending and splashing or dumping hot drippings on the cook.

WIGGLE AND WARP: We attempted to twist the pans while grasping them along the short ends, preferring pans that could not be twisted or wiggled. After cooking tests were completed, we placed the pans on a level surface and tapped them hard on one corner to see if they rocked; if so, the pan had warped.

DESIGN: We preferred pans whose interior dimensions were a standard half-sheet size, so wire racks and parchment paper fit without gapping or adjustment; had a rolled edge that did not trap water; and had a durable finish.

COMMENTS: Testers' observations.

HIGHLY RECOMMENDED
Lincoln Foodservice Half-Size Heavy Duty Sheet Pan

PRICE: \$15.40
MATERIAL: Aluminum alloy (13-gauge)
SIZE: 18" x 13" x 1"
WEIGHT AND THICKNESS: 1 lb., 14 oz.; 1.8 mm


PERFORMANCE

COOKIES: ★★★
JELLYROLL: ★★★
OVEN FRIES: ★★★
PORK: ★★★
WIGGLE AND WARP: ★★★
DESIGN: ★★★

TESTERS' COMMENTS

"Perfect" cookies, oven fries, and jellyroll in this "flawless" pan. Pork produced "lots of fat but no worries about spilling—pan is solid as a rock." Jellyroll browned and released perfectly. Pan can't be twisted, did not warp. "The search is over."

RECOMMENDED
Norpro Heavy Gauge Aluminum Jelly Roll Pan

PRICE: \$17.99
MATERIAL: Aluminum
SIZE: 18" x 12" x 1"
WEIGHT AND THICKNESS: 1 lb., 15 oz.; 1.0 mm


PERFORMANCE

COOKIES: ★★★
JELLYROLL: ★★★
OVEN FRIES: ★★★
PORK: ★★★
WIGGLE AND WARP: ★★
DESIGN: ★★★

TESTERS' COMMENTS

Oven fries were evenly browned, as were cookies and jellyroll cake, and pan felt solid when we barbecued pork. However, while it felt sturdy, pan could be wiggled and had warped slightly by end of testing.

Gourmet Standard Tri-Ply Stainless Steel Jelly Roll Pan

PRICE: \$59.95
MATERIAL: Two layers of stainless steel sandwiching a layer of aluminum
SIZE: 16" x 13" x 1"
WEIGHT AND THICKNESS: 3 lb., 5 oz.; 1.8 mm


PERFORMANCE

COOKIES: ★★★
JELLYROLL: ★★★
OVEN FRIES: ★★★
PORK: ★★★
WIGGLE AND WARP: ★★
DESIGN: ★★

Performed all cooking tests well, but this "pretty but pricey" pan's nonstandard size was a handicap: At just 16 inches long (15 inches once rims are discounted), it's too short for standard wire rack to fit inside, and parchment sheets must be trimmed.

Anolon Commercial Bakeware Jelly Roll Pan

PRICE: \$14.95
MATERIAL: Aluminized steel
SIZE: 18" x 13" x 1"
WEIGHT AND THICKNESS: 2 lb., 6 oz.; 0.5 mm


PERFORMANCE

COOKIES: ★★
JELLYROLL: ★★★
OVEN FRIES: ★★★
PORK: ★★★
WIGGLE AND WARP: ★★★
DESIGN: ★★

"Sturdy" pan produced crisp, evenly cooked fries, released jellyroll easily, and was steady with hot pan full of barbecued pork and drippings. However, cookies baked up too dark, due to thinness of pan.

Vollrath Jelly Roll Pan

PRICE: \$9.95
MATERIAL: Aluminum alloy
SIZE: 18" x 13" x 1"
WEIGHT AND THICKNESS: 1 lb., 11 oz.; 1.02 mm


PERFORMANCE

COOKIES: ★★★
JELLYROLL: ★★★
OVEN FRIES: ★★
PORK: ★★
WIGGLE AND WARP: ★★
DESIGN: ★★★

Cookies baked well, as did jellyroll, but fries were "a little uneven and not very crisp." Pan bent when full of hot barbecued pork, but did not spill. Was slightly warped after testing.

NordicWare Natural Commercial Bakeware Baker's Half Sheet

PRICE: \$14.99
MATERIAL: Aluminum
SIZE: 18" x 13" x 1"
WEIGHT AND THICKNESS: 1 lb., 10 oz.; 0.8 mm


PERFORMANCE

COOKIES: ★★
JELLYROLL: ★★★
OVEN FRIES: ★★
PORK: ★★★
WIGGLE AND WARP: ★★★
DESIGN: ★★

While cookies baked evenly, they were too dark. Oven fries in middle of pan were "soggy, wimpy," and underdone, but those around edges of pan were too dark. Pan was stable with hot drippings. Soft surface scratched too easily: Butter knife used to loosen cake left deep hatches all around the pan.

RECOMMENDED WITH RESERVATIONS
Chicago Metallic Commercial Cookie/Jelly Roll Pan

PRICE: \$15.25
MATERIAL: Aluminized steel
SIZE: 18" x 13" x 1"
WEIGHT AND THICKNESS: 2 lb., 7 oz.; 0.5 mm


PERFORMANCE

COOKIES: ★★
JELLYROLL: ★★★
OVEN FRIES: ★★
PORK: ★★
WIGGLE AND WARP: ★★★
DESIGN: ★

TESTERS' COMMENTS

Cookies and fries browned unevenly. Oil pooled at one end of pan after it warped under high heat while making fries; pan buckled a bit with pork, causing some hot fat to splash out as we moved pan. Rolled rim trapped dishwater.

Wilton Jelly Roll and Cookie Pan

PRICE: \$13.99
MATERIAL: Aluminum
SIZE: 18" x 12" x 1"
WEIGHT AND THICKNESS: 1 lb., 0.8 mm


PERFORMANCE

COOKIES: ★
JELLYROLL: ★★
OVEN FRIES: ★
PORK: ★★
WIGGLE AND WARP: ★
DESIGN: ★

Light and "flimsy, bendy" ("It's flapping like a sail") pan transferred heat too rapidly: Cookies burned; jellyroll baked very quickly; oven fries were still uncooked inside when exteriors were deeply brown. Pan was "quite warped" by end of testing.