

# Recipe Costing Sheet

Calculate the cost of the ENTIRE recipe as well as how much it costs per serving. Use the back of this sheet as your guideline.

**RECIPE:** the name of what you are making

**YIELD:** is how many servings your recipe makes.

**1. COST OF FULL PACKAGE:** how much does a pkg or container of this item cost?

**2. HOW MUCH IS IN THAT PACKAGE?:** how much comes in that package? 3 lbs? 4 sticks? 12 eggs?

**3. COST PER UNIT RECIPE CALLS FOR:** divide the "cost of full pkg." (#1) by the "how much is in pkg?" (#2) to find out the "cost per unit recipe calls for"

**4. AMOUNT RECIPE CALLS FOR:** how much of this ingredient does your recipe call for?

**5. INGREDIENT IN RECIPE:** list each ingredient from your recipe

**6. COST OF THE AMOUNT OF INGRED. USED IN RECIPE:** multiply the "cost per unit needed" (#3) x "amount recipe calls for" (#4) to find out how much the "cost of the amount" is for your recipe. You may skip any ingredient that uses less than 2 Tb.

**7. TOTAL RECIPE COST:** add all of the ingredient costs in the last column

**8. COST FOR ONE SERVING:** divide the "total recipe cost" by the recipe yield

Recipe: _____			Copy this info. right off ↓ of your recipe ↓			
Yield: _____						
1 Cost of full package (bottle, can, bag, etc.)	2 How much is in that pkg?*	3 Cost per unit recipe calls for	4 Amt. recipe calls for	5 Ingredient in recipe	6 Cost of the amt. of this ingredient used in this recipe	
÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
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÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
÷	=	X			=	
			7	total recipe cost		
				÷ recipe yield		
			8	Cost for one serving		

If your recipe is not appropriate for the number of people in our class, or the number of sneaky snacks needed you will either need to cut it or multiply it before turning in your shopping list.

For a class buffet plan on a yield of 30 servings      For sneaky snacks plan on a yield of     servings

\* You may need to convert this number before adding it to the worksheet. If your recipe calls for cups, but the ingredient is sold by the pound, you will need to do some math. For ex.: 1 lb of flour = 3.3 cups, so a 25 lb bag of flour contains 82 cups

## Sample Costing Sheet

If your recipe calls for any of these ingredients, feel free to copy the

- ingredient costs
- ingredient package contains
- cost of unit needed for recipe

Recipe: chocolate chip cookies						Copy this info. right off ↓ of your recipe ↓	
Yield: 30 cookies							
1 Cost of full package (bottle, can, bag, etc.)	2 How much is in that pkg?	3 Cost per unit recipe calls for	4 Amt. recipe calls for	5 Ingredient in recipe	6 Cost of the amt. of this ingredient used in this recipe		
\$25	÷ 25 lbs/ 50 c. = \$.50	X	1 cup	Sugar	= \$.50		
\$2.50	÷ 2 lbs/ 4.6 c. = \$.54	X	1 cup	Brown sugar	= \$.54		
\$5.99	÷ 3 lbs/6.5 c. = \$.92	X	2/3 cup	Crisco	= \$.60		
\$.99	÷ 2 c. = \$.49	X	2/3 cup	Margarine	= \$.32		
-	÷ =	X	2 tsp	Vanilla extract			
\$50	÷ 12 doz/144 = \$.35	X	2	Eggs	= \$.70		
\$19	÷ 25 lbs/ 82 c. = \$.14	X	3½ cups	Flour	= \$.80		
-	÷ =	X	1 tsp.	Baking soda			
-	÷ =	X	1 tsp.	salt			
\$5	÷ 24 oz./4 c. = \$1.25	X	1 ½ cups	Chocolate chips	= \$1.87		
			7	total recipe cost	\$5.33		
				÷ recipe yield	30		
			8	Cost for one serving	\$ .18		

Helpful equivalencies (you can search these on the internet too).

Search for something like: "how many cups of \_\_\_\_ in a pound?".

These are just rough estimates. Close enough to figure costs.

1 cup of flour is 1/3 lb

1 cup of sugar is ½ lb

1 cup of brown sugar is ½ lb

1 cup of confectioner's (powdered) is ¼ lb

1 cup of cheese is ¼ lb

1 cup of rice is ½ lb

1 cup of Crisco is ½ lb