

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 | 2 | 3 | | 4 | 5 | 6 |
| Cost of full package (bottle, can, bag, etc.) | How much is in that pkg? | Cost per unit recipe calls for | | Amt. recipe calls for | Ingredient in recipe | Cost of the amt. of this ingredient used in this recipe |
| \$25 | ÷ 25 lbs/ 50 c. | = \$.50 | × | 1 cup | Sugar | = \$.50 |
| \$2.50 | ÷ 2 ls/ 4.6 c. | = \$.54 | × | 1 cup | Brown sugar | = \$.54 |
| \$5.99 | ÷ 3 lbs/6.5 c. | = \$.92 | × | 2/3 cup | Crisco | = \$.60 |
| \$.99 | ÷ 2 c. | = \$.49 | × | 2/3 cup | Margarine | = \$.32 |
| - | ÷ | = | × | 2 tsp | Vanilla extract | |
| \$50 | ÷ 12 doz/144 | = \$.35 | × | 2 | Eggs | = \$.70 |
| \$19 | ÷ 25 lbs/ 82 c. | = \$.14 | × | 3½ cups | Flour | = \$.80 |
| - | ÷ | = | × | 1 tsp. | Baking soda | |
| - | ÷ | = | × | 1 tsp. | salt | |
| \$5 | ÷ 24 oz./4 c. | = \$1.25 | × | 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