NEW AND IMPROVED

Recipe Costing Sheet

Calculate the cost of the ENTIRE recipe as well as how much it costs per serving.

name _____

RECIPE: the name of what you are making **YIELD:** is how many servings the recipe makes.

1. **COST OF FULL PACKAGE:** how much does a pkg or container of this item cost? There are lists and links on my website to help you price ingredients
2. **HOW MUCH IS IN THAT PACKAGE?:** how much comes in that package? 3 lbs? 42 oz.? 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 pkg. unit"
4. **AMOUNT RECIPE CALLS FOR:** how much of this ingredient does your recipe call for?
5. **If the measurement unit in the recipe is not the same as the unit it is sold in, ex; lbs/ cups then do a conversion using onlineconversion.com or the KitchenPro app.**
6. **COST OF THE AMOUNT OF INGRED. USED IN RECIPE:** multiply the "cost per pkg. unit" (#3) x either "amount recipe calls for"(#4) OR the conversion (#5) to find out how much the "cost of the amount" is for your recipe. You may skip any ingredient that uses less than 1 Tb.
7. **TOTAL RECIPE COST:** add all of the ingredient costs in column 6
8. **RECIPE YIELD** (this is the number of servings)
9. **COST FOR ONE SERVING:** divide the "total recipe cost" by the recipe yield to find out how much one serving of this recipe will cost

Recipe:					Multiply #3 X #4 OR #5 (the one that matches)				
Yield:	1		2		3		4	5	6
Ingredient	Cost of full pkg. (bottle, can, bag, etc.)	÷	How much in pkg? Qty AND unit (lb, Tb, etc.)		Cost per pkg unit		How much does recipe call for? Qty *AND* unit (lb, Tb, etc.)	Convert "pkg" unit to recipe unit if different	Cost of this ingredient in this recipe
EXAMPLES flour	$18.00	÷	25 lbs	=	.72 a lb.	X	1.5 cups	.4 lbs	= .28
egg	$14.27	÷	180 eggs	=	.08 an egg	X	3 eggs	n/a	= .24
		÷		=					=
		÷		=					=
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		÷		=					=
		÷		=					=
		÷		=					=
							7	total recipe cost	
							8	÷ recipe yield	
							9	Cost for 1 serving	