Cupcake Battle Recipe

Name of Participant: _____ Chapter: _____

Category: _____ Name of Recipe: _____

MENU ITEM	
NUMBER OF PORTIONS	
PORTION SIZE	
COOKING METHOD	
EQUIPMENT NEEDED	
TEMPERATURE	
RECIPE SOURCE	

INGREDIENTS:

ITEMS	AMOUNT

PROCEDURE:

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Cupcake Battle Food Cost Calculation

Name of Participant: **SAMPLE*** Chapter: **SAMPLE***

Number of Portions: 24 Name of Recipe: Superior Chocolate Plus

INGREDIENTS							INGREDIENT COSTS	
Item	Original Container	Price Per Original Container	Number Units in Original Container	Recipe Units	Unit Cost	Amount Used in Recipe *(number or fraction)*	Cost for Recipe	Cost Per Portion *(Per Cupcake)*
All-Purpose Flour	5lb bag	$2.46	19	cup	$0.13	2.50	$0.33	$0.01
Unsweetened Cocoa Powder	8oz can	$2.66	3	cup	$0.89	0.50	$0.45	$0.02
Baking Soda	16 oz box	$0.58	101	tsp.	$0.01	1.00	$0.01	$0.00
Salt	26oz box	$0.62	123	tsp.	$0.01	0.50	$0.01	$0.00
Butter	16oz pkg	$2.98	2	cup	$1.49	1.25	$1.86	$0.08
Granulated Sugar	4lb bag	$1.98	9.5	cup	$0.21	2.00	$0.42	$0.02
Eggs - Large	carton	$2.80	18	egg	$0.16	4.00	$0.64	$0.03
Sour Cream	1lb carton	$1.98	16	oz	$0.12	8.00	$0.96	$0.04
Milk	1 gallon	$3.58	16	cup	$0.22	1.00	$0.22	$0.01
Red Food Coloring	1oz bottle	$2.48	1	oz	$2.48	1.00	$2.48	$0.10
Pure Vanilla Extract	2oz bottle	$4.12	12	tsp.	$0.34	2.00	$0.68	$0.03
Cream Cheese	8oz pkg	$2.18	8	oz	$0.27	4.00	$1.08	$0.05
Powdered Sugar	32oz bag	$1.86	32	oz	$0.06	16.00	$0.96	$0.04
Peppermint Extract	1oz bottle	$2.98	1	oz	$2.98	0.04	$0.12	$0.00
Cupcake Liners	package	$1.99	75	-	$0.03	24.00	$0.72	$0.03

Calculations

Unit Cost = Price for Original Container ÷ Number of Units per Original Container

Cost for Recipe = Unit Cost x Amount Used in Recipe

Cost Per Portion = Cost for Recipe ÷ Number of Portions

Selling Price = Cost Per Portion x $3.00

Total Recipe Cost	$10.94	
Per Portion Cost		$0.46
Selling Price		$1.38

SAMPLE

Cupcake Battle Food Cost Calculation

Name of Participant: _____ Chapter: _____

Number of Portions: _____ Name of Recipe: _____

INGREDIENTS							INGREDIENT COSTS	
Item	Original Container	Price Per Original Container	Number Units in Original Container	Recipe Units	Unit Cost	Amount Used in Recipe *(number or fraction)*	Cost for Recipe	Cost Per Portion *(Per Cupcake)*
						Total Recipe Cost		
						Per Portion Cost		
						Selling Price		

Calculations

Unit Cost = Price for Original Container ÷ Number of Units per Original Container

Cost for Recipe = Unit Cost x Amount Used in Recipe

Cost Per Portion = Cost for Recipe ÷ Number of Portions

Selling Price = Cost Per Portion x $3.00