

Worksheet #11 – Apple Cobbler Ingredient Costs

Formula name: **Apple Cobbler**

Yield: **90 pieces**

Packaging Size: _____ g or ml

* usually in kg or L – giving a portion size for this example

Note: "Col." refers to column.

	A	B	C	D	E	F	G	H
	Ingredient*	Raw Weight	Yield %	Yield Factor	Raw Cost	Processed Cost	Formula Amount	Formula Cost
		kg or L		100 ÷ Col. C	\$/kg or L	Col. D × Col. E \$/kg or L	kg or L	Col. F × Col. G \$
1	all purpose flour	1 kg	100	1.00	\$1.50	\$1.50	1.7 kg	\$2.55
2	granulated sugar	1 kg	100		1.50		2 kg	
3	Liquid corn syrup	1 L	100		4.49		.85 L	
4	Crisco	1 kg	100		4.38		1.13 kg	
5	salt	1 kg	100		2.20		50 g	
6	baking powder	1 kg	100		5.60		50 g	
7	cinnamon	1 kg	100		6.40		50 g	
8	nutmeg	1 kg	100		42.50		50 g	
9	chopped apples	1 kg	76.7		2.18		1.5 kg	
10	raisins	1 kg	100		5.20		1.54 kg	
11	corn starch	1 kg	100		1.50		150 g	
12								
13								
Total Ingredient Cost								\$

Cost per unit

a. Total Ingredient Cost (Column H) = _____

b. Units produced = 90 pieces

c. Cost per unit = $a \div b = \frac{\text{_____}}{\text{_____}} = \$ \text{_____} / \text{unit}$