Cost Per Recipe (CPR) Calculator

This free worksheet was produced by the Cheapskates Club – www.cheapskates.com.au

Enter the cost of each ingredient in the appropriate column. Use the prices to calculate your cost to bake your cupcakes, muffins, bread, scones etc.

Dry Ingredients	Price per kilo	Weight per cup	Price per cup	Price per ½ cup	Price per 1/3 cup	Price per ¼ cup	Weight per Tbsp	Cost per Tbsp	Cost per tsp
White Flour		180g					9g		
Wholemeal Flour		160g					8g		
Gluten Flour		165g					9g		
Cornflour		130g					7g		
White Sugar		220g					11g		
Brown Sugar		180g					12g		
Castor Sugar		225g					12g		
Icing Sugar		120g					6g		
Sultanas		145g							
Mixed Fruit		150g							
Choc Chips		165g							
Rolled Oats		95g							
Cheese		125							
Rice		210g					12g		
Yeast							9g		
Liquid Ingredients	Cost per Litre	Cost per cup	Cost per ¾ cup	Cost per ½ cup	Cost per 1/3 cup	Cost per ¼ cup	Cost per tbsp	Cost per tsp	1 tsp
Milk									
Cream									
Sour Cream									
Yoghurt									

© Cheapskates Club 2000 - 2012 <u>www.cheapskates.com.au</u> Free printable for personal use only Do not reprint, reproduce or republish without written permission