

SweetWARE

Costed Recipe/Formula Report

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Chocolate Cake, Packaged

10 cakes

Ingredients	Quantity		Unit Cost	Cost
Baking Chocolate, Unsweetened, Squares	5.2	lbs	3.79 per lb	19.71
Beverages, Water, Tap, Municipal	3.125	lbs	0.00 per lb	0.00
Butter, Without Salt	6.25	lbs	0.07 per oz	7.00
Cocoa, Dry Powder, Unsweetened	15	oz	0.26 per oz	3.90
Egg, Whole, Raw, Fresh	3.125	eggs	0.25 per egg	0.78
Flour, Gold Medal, 16000-53381, General Mills	7.8125	lbs	0.07 per oz	8.75
Leavening Agents, Baking Soda	6.25	oz	1.69 per lb	0.66
Milk, Canned, Evaporated, With Added Vitamin D And Without Added Vitamin A	11.7	lbs	0.11 per oz	19.79
Salt, Table	1.25	oz	0.30 per lb	0.02
Sugars, Granulated	10.4125	lbs	0.30 per lb	3.10
Sugars, Powdered	6.5	lbs	0.59 per lb	3.84

Total Materials Cost to make 10 cakes of this recipe 67.55

Packaging

Board, Cake, 10"	10	boards	0.15 per board	1.50
Box, Cake, Pink, 12"	10	boxes	0.78 per box	7.80
Label, Chocolate Cake	10	labels	0.10 per label	0.96
Tape, Clear	1.6667	feet	0.15 per yard	0.08

Total Packaging Cost to make 10 cakes of this recipe 10.34

Labor

Decorator	1.08	hrs	16.00 per hr	17.33
Helper	0.54	hrs	11.22 per hr	6.09

Total Labor Cost to make 10 cakes of this recipe 23.42

Overhead

Total Allocated Overhead Cost for 10 cakes 0.00

Total Overhead Cost to make 10 cakes of this recipe 0.00

Summary

Total Cost to make 10 cakes of this recipe 101.31

Summary (cont.)

Average cost of 1 cake of this recipe (When you make 10 cakes)	10.13
Materials Cost per cake	6.76
Packaging Cost per cake	1.03
Labor Cost per cake	2.34
Overhead Cost per cake	0.00
Total Cost per cake	10.13
Materials percentage of total cost	66.7%
Packaging percentage of total cost	10.2%
Labor percentage of total cost	23.1%
Overhead percentage of total cost	0.0%
Selling Price per cake	16.99
Gross Margin not including Labor	54.2%
Gross Margin including Labor	40.4%