



PRACTICAL TOOLS TO MAKE SAVING MONEY EASY & FUN!

Recipe Archive

Here are a few examples of recipes I've entered into the RECIPE CALCULATOR sheet. I simply copy the table and paste it onto this Recipe Archive sheet. I delete any rows of ingredients that were not included to save space.. This way I can quickly reference the cost of a recipe that I've already calculated in the past.

Honey of An Oatmeal Bread <http://allrecipes.com/Recipe/Honey-Of-An-Oatmeal-Bread/Detail.aspx#>

INGREDIENT	RECIPE		COST PER UNIT		COST
Flour, All Purpose	1.3	Cup	\$0.08	Cup	\$0.10
Flour, Whole Wheat	1	Cup	\$0.24	Cup	\$0.24
Honey	4	Tablespoon	\$0.14	Tablespoon	\$0.57
Oil, Vegetable	1	Tablespoon	\$0.01	Tablespoon	\$0.01
Rolled Oats	0.5	Cup	\$0.08	Cup	\$0.04
Salt	1	Teaspoon	\$0.01	Teaspoon	\$0.01
Yeast, Dry	1	Teaspoon	\$0.15	Teaspoon	\$0.15
TOTAL COST					\$1.11

Artisan Bread (4 loaves) <http://www.artisanbreadinfive.com/?p=1616>

INGREDIENT	RECIPE		COST PER UNIT		COST
Flour, All Purpose	6.5	Cup	\$0.08	Cup	\$0.50
Salt	3	Teaspoon	\$0.01	Teaspoon	\$0.03
Yeast, Dry	1.5	Teaspoon	\$0.15	Teaspoon	\$0.22
TOTAL COST					\$0.75

Cinnamon Rolls (24 rolls) <http://moneysavingmom.com/2010/01/bread-machine-cinnamon-roll.html>

INGREDIENT	RECIPE		COST PER UNIT		COST FOR RECIPE
Butter	8	Tablespoon	\$0.07	Tablespoon	\$0.55
Cinnamon	6	Teaspoon	\$0.11	Teaspoon	\$0.63
Egg	3	Egg	\$0.12	Egg	\$0.35
Flour, All Purpose	4	Cup	\$0.08	Cup	\$0.31
Milk	1.125	Cup	\$0.19	Cup	\$0.21
Oil, Canola	3	Tablespoon	\$0.02	Tablespoon	\$0.06
Salt	1	Teaspoon	\$0.01	Teaspoon	\$0.01
Sugar, Brown	1.33	Teaspoon	\$0.01	Teaspoon	\$0.01
Sugar, Confectioners	1.5	Cup	\$0.44	Cup	\$0.66
Sugar, White	0.5	Cup	\$0.13	Cup	\$0.06
Vanilla Extract	1	Teaspoon	\$0.17	Teaspoon	\$0.17
Yeast, Dry	3	Teaspoon	\$0.15	Teaspoon	\$0.44
TOTAL					\$3.45