

Name: _____

Cost calculation chart

Item	Unit cost	Amount needed	Cost for amount needed
Margarine	2 cups / \$1.75		
Sugar	5 lbs / \$2.49		
Molasses	12 oz / \$2.69		
Flour	5 lbs / \$1.99		
Cinnamon	2.5 oz / \$1.95		
Ginger	1.62 oz / \$3.50		
Cloves	1.8 oz / \$1.29		
Salt	26 oz / \$0.45		
Baking soda	8 oz / \$0.39		
Eggs	1 doz / \$0.89		
KoolAid	1 pkg / \$0.19		
Pineapple juice	46 fl oz / \$2.15		
Ginger ale	32 fl oz / \$1.09		
			TOTAL COST:

Determine the amount you need to charge for each guest in order for each of you to earn a \$25 profit. (Profit equals money received from the customer minus your cost for food items.) You may choose to make the gingerbread and punch for your class as a special treat.

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Catering recipes

Gingerbread recipe

$\frac{3}{4}$ cup margarine or butter
 $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ cups molasses
3 $\frac{1}{4}$ cups sifted flour
1 tsp. cinnamon
1 tsp. ginger
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. salt
1 cup hot water
1 Tbsp. baking soda
3 beaten eggs

Cream margarine and sugar. Add molasses and blend. Sift flour, salt, and spices together. Combine baking soda and water. Add dry ingredients alternately with hot water. Add beaten eggs. Place in a greased and floured 8 x 12 pan. Bake at 350 degrees for approximately 30 minutes.

Punch

2 packages KoolAid – any flavor
1 large can pineapple juice
2 cups sugar
2 quarts water
1 quart ginger ale

Boil sugar and water. Add KoolAid to hot water. Cool and add juice. Add ginger ale when ready to serve.

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Apple Pan Dowdy: How many recipes?

1. The following recipe serves 8 people. You are planning a party for 16 people. How many times would you need to make this recipe to serve your guests? How much of each ingredient would you need to make your recipes? Write your new recipe in the chart.

Apple Pan Dowdy

Ingredients for 8	Ingredients for 16	Ingredients for 20
½ cup brown sugar		
¼ cup chopped walnuts		
¼ cup raisins		
3 cups apples, sliced		
¼ cup butter, softened		
2/3 cup sugar		
2 eggs, beaten		
4 tsp baking powder		
½ tsp salt		
1 ½ cups milk		
2 ¼ cups flour		

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2. How many times would you need to make this recipe to serve 20 people? How much of each ingredient would you need to make your new recipe? Place your new recipe in the chart.
3. Mrs. Lowe was making this recipe one day, but she realized she only had $\frac{1}{4}$ cup of brown sugar. How much of each ingredient should she use to make sure the recipe tastes good?
4. Your class is having a celebration and you have promised to make Apple Pan Dowdy for the whole class. How many recipes would you need to make to serve your class? How would you determine the amount of ingredients to use? Show your new recipe in a chart below.

Ingredients for 8 people	Ingredients for my class (___ people)