## Baker's Percentages

- Each ingredient is expressed as a \% of the flour, by weight:

Weight of Ingredient $\times 100 \%=\%$ of ingredient Weight of flour

- Formulas can be easily adapted to ANY yield
- New yield is adjusted the same way as for any recipe

| Example |  |  |
| :---: | :---: | :---: |
| Ingredient | Weight | Percentage |
| Cake flour | 5 lb | 100\% |
| Sugar | 5 lb |  |
| Baking powder | 4 oz |  |
| Salt | 2 oz |  |
| Shortening | 2 lb 8 oz |  |
| Skim milk | 3 lb |  |
| Egg whites | 3 lb |  |
| Total | 18 lb 14 oz |  |


|  |  |  |
| :--- | :--- | :--- |
|  | Example |  |
|  |  |  |
| Ingredient | Weight | Percentage |
| Cake flour | 5 lb | $100 \%$ |
| Sugar | 5 lb | $=5 / 5 \times 100$ |
| Baking powder | 4 oz |  |
| Salt | 2 oz |  |
| Shortening | 2 lb 8 oz |  |
| Skim milk | 3 lb |  |
| Egg whites | 3 lb |  |
| Total |  |  |
|  | 18 lb 14 oz |  |
|  |  |  |
|  |  |  |


| Example |  |  |
| :--- | :--- | :--- |
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| Ingredient | Weight | Percentage |
| Cake flour | 5 lb | $100 \%$ |
| Sugar | 5 lb | $100 \%$ |
| Baking powder | 4 oz | $=4 /(5 \times 16) \times 100$ |
| Salt | 2 oz |  |
| Shortening | 2 lb 8 oz |  |
| Skim milk | 3 lb |  |
| Egg whites | 3 lb |  |
| Total | 18 lb 14 oz |  |
|  |  |  |
|  |  |  |


| Example |  |  |
| :---: | :---: | :---: |
| Ingredient | Weight | Percentage |
| Cake flour | 5 lb | 100\% |
| Sugar | 5 lb | 100\% |
| Baking powder | 4 oz | 5 \% |
| Salt | 2 oz | 2.5\% |
| Shortening | 2 lb 8 oz | $=2.5 / 5 \times 100$ |
| Skim milk | 3 lb |  |
| Egg whites | 3 lb |  |
| Total | 18 lb 14 |  |


| Example |  |  |
| :---: | :---: | :---: |
| Ingredient | Weight | Percentage |
| Cake flour | 5 lb | 100\% |
| Sugar | 5 lb | 100\% |
| Baking powder | 4 oz | 5 \% |
| Salt | 2 oz | 2.5\% |
| Shortening | 2 lb 8 oz | 50\% |
| Skim milk | 3 lb | 60\% |
| Egg whites | 3 lb | 60\% |
| Total | 18 lb 14 oz | 377.5\% |
| What if I only want to make 3 lbs ? |  |  |

- Divide desired new yield by the yield \% and round

$$
\begin{array}{ll} 
& \frac{\text { New Yield }}{\text { Yield } \%} \times 100=\text { New Flour wt } \\
\text { e.g. } & \frac{48 \mathrm{oz}}{377.5} \times 100=12.7 \mathrm{oz}=13 \mathrm{oz}
\end{array}
$$

- Using new flour weight, calculate ingredient weight based on the percentages!

Ingredient wt = Ingredient \% x Flour wt 100
e.g. Sugar wt = $\qquad$ x 13 oz

100

| Example |  |  |
| :--- | :--- | :--- |
|  |  |  |
|  |  |  |
| Ingredient | Weight | Percentage |
| Cake flour | 13 oz | $100 \%$ |
| Sugar | 13 oz | $100 \%$ |
| Baking powder | 0.65 oz | $5 \%$ |
| Salt | 0.33 oz | $2.5 \%$ |
| Shortening | $=(50 \% / 100) \times 13 \mathrm{oz}$ | $50 \%$ |
| Skim milk |  | $60 \%$ |
| Egg whites |  | $60 \%$ |
| Total |  |  |
|  |  |  |
|  |  |  |


| Example |  |  |
| :---: | :---: | :---: |
| Ingredient | Weight | Percentage |
| Cake flour | 13 oz | 100\% |
| Sugar | 13 oz | 100\% |
| Baking powder | 0.65 oz | 5 \% |
| Salt | 0.33 oz | 2.5\% |
| Shortening | 6.5 oz | 50\% |
| Skim milk | 7.8 oz | 60\% |
| Egg whites | 7.80 oz | 60\% |
| Total | 49 oz | 377.5\% |
| Assignment \#4 is due Mon. April 12 |  |  |

