

Name _____

NFS 1240 Assignment #4 – Baker’s Percentages – Due Mon. Apr. 12th

1. Calculate the % (rounded to 1 decimal place) for each ingredient, and the total weight and % in the following Danish pastry recipe. (8 points)

Ingredient	Weight	%
All purpose flour	5 lbs	100%
Water	2 lbs	
Yeast	4 oz	
Shortening	1 lb 4 oz	
Sugar	1 lb	
Salt	1 oz	
Eggs	12 oz	
Total yield		

2. Convert the previous formula to yield 2 lbs of dough (use the same %s you calculated in the previous question). Round all ingredient weights to 1 decimal place. (7 points)

Ingredient	Weight
All purpose flour	
Water	
Yeast	
Shortening	
Sugar	
Salt	
Eggs	
Total yield	2 lbs