# Home Bakery Recipe Cost & Pricing Calculator: how to use it

## Start here:

Yellow cells are yours to fill in. Green-grey cells hold formulas: leave them alone and they fill themselves.

Drop-down cells only take values from the lists on the Settings tab. Add or rename items there and the drop-downs follow.

The example file is filled with fictional ingredients and recipes so you can see every number working. The blank file is the same workbook, empty. Use the blank one for your business.

Google Sheets: File > Import > Upload the .xlsx (or open it from Google Drive), then File > Save as Google Sheets. Excel: just open it (Excel 2010 or newer, Windows or Mac). Numbers on Mac also opens it.

## Set up (10 minutes):

1. Settings: your hourly pay, overhead % (electricity, gas, wear, cleaning) and the profit margin you want.

2. Ingredients: what you buy, the package size in g, ml or each, and what the package costs. Cost per unit fills in.

3. Recipes: one row per recipe: how many pieces/servings it makes, hours of work, packaging cost for the batch.

4. Recipe lines: one row per ingredient in a recipe: pick the recipe, pick the ingredient, type the amount used (same unit as the ingredient).

## What you get:

Recipes: ingredient cost, labour, overhead, total batch cost, cost per piece, the price per piece that gives your margin, and your profit at the price you charge.

Dashboard: every recipe with cost, price and margin, the ones below your target flagged, and which ingredients cost you the most.

Tip: when flour or butter prices change, update the package price once on Ingredients and every recipe re-prices.

## Help:

Something wrong, or a column you need? Message us on Etsy; we fix it and update the download for every buyer.

Designed by Tuper. Built with AI tools and tested by us; tell us if anything breaks.