Free Recipe Costing Spreadsheet: 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.

The example file is filled with fictional data so you can see every number working. The blank file is the same workbook, empty: use that one.

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). Numbers on Mac also opens it.

Set up (5 minutes):

1. Settings: the recipe name, how many pieces it makes, hours of work, packaging for the batch, your hourly pay, overhead % and the profit margin you want. Optional: the price you charge now.

2. Ingredients: what you buy, the package size in g, ml or each, and what the package costs (up to 40). Cost per unit fills in.

3. Recipe lines: one row per ingredient in the recipe (up to 25): pick the ingredient, type the amount used in the same unit.

What you get:

Dashboard: ingredient cost, labour, overhead, batch cost, cost per piece, the price that gives your margin, and your profit at the price you charge (flagged RAISE PRICE below target).

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

Limits: one recipe at a time (copy the file for another recipe). This is a costing tool, not tax or food-safety advice.

Need many recipes in one file, a batch cost for each and a ranked ingredient spend? See the paid Home Bakery Recipe Cost & Pricing Calculator at tuper.app/templates.

Help:

Something wrong? Message us at support@tuper.app and we fix it.

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