Nama a	Period	Date
Name	Perion	Date

Calculating Baker's Percentages

Calculate the baker's percentage for each of the following recipes.

Formula: weight of ingredient X 100% = % of ingredient

weight of flour

1. Baking Powder Biscuits – 50 servings

Ingredient	Weight	Baker's Percentage
Enriched all-purpose flour	3 lbs.	
Instant non-fat dry milk	3 oz.	
Baking powder	2 ¾ oz.	
Salt	½ oz.	
Shortening	11 ½ oz.	
Water, cold	30 oz.	

2. Brownies – 50 servings

Ingredient	Weight	Baker's Percentage
Shortening	9 oz.	
Sugar	1 lb. 10 oz.	
Salt	½ 0Z.	
Vanilla	½ oz.	
Fresh large eggs	12 oz.	
Enriched all-purpose flour	15 oz.	
Cocoa	6 oz.	
Baking powder	½ oz.	
Chopped walnuts (optional)	4 ¼ oz.	

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Calculating Baker's Percentages

Calculate the baker's percentage for each of the following recipes.

Formula: weight of ingredient X 100% = % of ingredient

weight of flour

3. Italian Bread – 50 servings

Ingredient	Weight	Baker's Percentage
Active dry yeast	1 oz.	
Water, warm (110°F)	8 oz.	
Enriched all-purpose flour	3 lb. 12 oz.	
Instant non-fat dry milk	3 oz.	
Sugar	2 oz.	
Salt	2 oz.	
Water (70-75°F)	24 oz.	
Shortening	2 oz.	

4. Pancakes – 100 servings

Ingredient	Weight	Baker's Percentage
Enriched all-purpose flour	4 lb.	
Baking powder	3 ¼ oz.	
Salt	½ OZ.	
Non-fat dry milk	5 oz.	
Sugar	4 ½ oz.	
Fresh large eggs	1 lb. 12 oz.	
Water	84 oz.	
Vegetable oil	16 oz.	

Calculating Baker's Percentages

Calculate the baker's percentage for each of the following recipes.

Formula: weight of ingredient X 100% = % of ingredient

weight of flour

5. Yellow Cake - 100 servings

Ingredient	Weight	Baker's Percentage
Enriched all-purpose flour	3 lb. 12 oz.	
Sugar	3 lb. 14 oz.	
Instant nonfat dry milk	5 oz.	
Baking powder	3 ½ oz.	
Salt	½ OZ.	
Fresh large eggs	2 lb.	
Vanilla	1 oz.	
Water	48 oz.	
Shortening	1 lb. 10 oz.	

Locate any recipe and calculate the baker's percentage.

6.

Ingredient	Weight	Baker's Percentage