

Calculating Baker's Percentages (Key)

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

Formula: $\frac{\text{weight of ingredient}}{\text{weight of flour}} \times 100\% = \% \text{ of ingredient}$

1. Baking Powder Biscuits – 50 servings

Ingredient	Weight	Baker's Percentage
Enriched all-purpose flour	3 lbs. (48 oz.)	100%
Instant non-fat dry milk	3 oz.	6.25%
Baking powder	2 $\frac{3}{4}$ oz.	5.72%
Salt	$\frac{1}{2}$ oz.	0.10%
Shortening	11 $\frac{1}{2}$ oz.	23.95%
Water, cold	30 oz.	62.5%

http://www.nfsmi.org/USDA_recipes/school_recipes/B-04.pdf

2. Brownies – 50 servings

Ingredient	Weight	Baker's Percentage
Shortening	9 oz.	60%
Sugar	1 lb. 10 oz. (26 oz.)	173%
Salt	$\frac{1}{2}$ oz.	0.33%
Vanilla	$\frac{1}{2}$ oz.	0.33%
Fresh large eggs	12 oz.	80%
Enriched all-purpose flour	15 oz.	100%
Cocoa	6 oz.	40%
Baking powder	$\frac{1}{2}$ oz.	0.33%
Chopped walnuts (optional)	4 $\frac{1}{4}$ oz.	28.33%

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3. Italian Bread – 50 servings

Ingredient	Weight	Baker's Percentage
Active dry yeast	1 oz.	1.67%
Water, warm (110°F)	8 oz.	13.33%
Enriched all-purpose flour	3 lb. 12 oz. (60 oz.)	100 %
Instant non-fat dry milk	3 oz.	5%
Sugar	2 oz.	3.33%
Salt	2 oz.	3.33%
Water (70-75°F)	24 oz.	40%
Shortening	2 oz.	3.33%

http://www.nfsmi.org/USDA_recipes/school_recipes/B-11.pdf

4. Pancakes – 100 servings

Ingredient	Weight	Baker's Percentage
Enriched all-purpose flour	4 lb. (64 oz.)	100%
Baking powder	3 ¼ oz.	5.08%
Salt	½ oz.	0.83%
Non-fat dry milk	5 oz.	7.81%
Sugar	4 ½ oz.	7.03%
Fresh large eggs	1 lb. 12 oz. (28 oz.)	43.75%
Water	84 oz.	131.25%
Vegetable oil	16 oz.	25%

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5. Yellow Cake – 100 servings

Ingredient	Weight	Baker's Percentage
Enriched all-purpose flour	3 lb. 12 oz. (60 oz.)	100%
Sugar	3 lb. 14 oz. (62 oz.)	103.3%
Instant nonfat dry milk	5 oz.	8.33%
Baking powder	3 ½ oz.	5.83%
Salt	½ oz.	0.83%
Fresh large eggs	2 lb. (32 oz.)	53.33%
Vanilla	1 oz.	1.67%
Water	48 oz.	80%
Shortening	1 lb. 10 oz. (26 oz.)	43.33%

http://www.nfsmi.org/USDA_recipes/school_recipes/C-20.pdf

Locate any recipe and calculate the baker's percentage.

6.

Ingredient	Weight	Baker's Percentage