

RECIPE CONVERSION

Most bread and sweet dough recipes have an additional column on the left side of each recipe card for TRUE PERCENTAGES. These are based on the total weight of all the ingredients, the sum of which is 100 percent. True percentages are used in adjusting a recipe to yield a specific number of servings to produce a specific number of smaller or larger servings, or to use the amount of ingredients available. To adjust a recipe to yield a specific number of servings, use this method:

For example using Sweet Dough (Recipe D-36)--

A. TRUE PERCENTAGE METHOD

Step 1—obtain a working factor by dividing the number of servings needed by 100.

For example: 438 servings needed \div 100 = 4.38 working factor. See Recipe Conversion No. A-1.

Step 2—multiply the working factor by the total weight of the recipe to obtain the pounds desired. (Note: the total weight of the recipe is listed at the bottom of the weight column on each recipe card.)

For example: 4.38 (working factor) \times 12.958 (weight of recipe) = 56.76 (lbs desired).

Step 3—Multiply 56.76 (lbs desired) by the percent of each ingredient in the recipe.

| | | |
|---------------------|-------------------------------|---------------------------------------------------|
| Yeast. | 2.37% \times 56.76 = | 1.34 lb = 1 lb 5 ¹ / ₂ oz |
| Water. | 18.92% \times 56.76 = | 10.74 lb = 10 lb 12 oz |
| Sugar. | 8.99% \times 56.76 = | 5.10 lb = 5 lb 1 ¹ / ₂ oz |
| Salt. | .95% \times 56.76 = | .54 lb = 8 ³ / ₄ oz |
| Shortening. | 7.57% \times 56.76 = | 4.30 lb = 4 lb 5 oz |
| Eggs. | 9.46% \times 56.76 = | 5.37 lb = 5 lb 6 oz |
| Flour. | 50.16% \times 56.76 = | 28.47 lb = 28 lb 7 ¹ / ₂ oz |
| Milk. | <u>1.58%</u> \times 56.76 = | <u>.90 lb</u> = 14 ¹ / ₂ oz |
| TOTAL | 100.00% | 56.76 lb |