MANYMADESTUDIO

Cost your first batch.

A no-fuss starting worksheet for home bakers. Add the costs that belong to one batch, choose a margin, and leave with a price floor you can use for your next order.

Use this for
One recipe or one batch at a time. It is a planning worksheet, not accounting or financial advice.

Keep it simple
Estimate if you need to. A useful first number beats a price chosen by guesswork.

STEP 1

Write down the costs in this batch.

COST	WHAT TO INCLUDE	YOUR NUMBER	NOTES
Ingredients	Flour, butter, fillings, chocolate, decorations, and any ingredient used for this batch.		
Packaging	Boxes, boards, labels, bags, inserts, ribbon, and other packaging used for this batch.		
Labor	Your baking, decorating, packing, and cleanup time. Use your chosen hourly rate.		
Overhead	A small share of utilities, tools, subscriptions, delivery, or kitchen costs.		
Other	Taxes, delivery mileage, specialty supplies, or anything else this order requires.		

Tip: If you bake more than one item in the batch, divide the batch total by the number of items before choosing a per-item price.

STEP 2

Turn cost into a price floor.

TOTAL BATCH COST	DIVIDE BY	COST PER ITEM
$ _____	**_____ items**	**$ _____**

Then choose a margin you are comfortable with. A simple starting point is to price above your cost per item so your work and risk are not being given away. Your final price should also reflect your market, complexity, and the value you deliver.

STEP 3

Make the decision visible.

MY COST PER ITEM	MY TARGET PRICE	WHY THIS PRICE MAKES SENSE
$ _____	**$ _____**	_____ _____ _____ _____

Ready to make this repeatable?
The Recipe Cost Calculator turns this manual check into an editable workbook for ingredients, packaging, labor, overhead, break-even price, and target-margin pricing. Find it on Etsy: etsy.com/listing/4578823822