MANYMADESTUDIO

Price your next menu with a plan.

A free, printable menu-pricing template for home bakers. Use it to keep your offer focused, set price floors before you announce them, and decide what your week can actually hold.

Use this for
A weekend menu, preorder drop, or one seasonal offer. Keep it beside your recipe-cost notes while you decide what belongs on the menu.

Keep it honest
The template is a planning aid, not accounting, legal, tax, or financial advice. You choose the products, limits, and final prices.

STEP 1

Choose the smallest menu you can deliver well.

Start with a short list that fits your time, ingredients, and pickup window. More options can mean more decisions, more inventory, and more opportunity for the week to get away from you.

MENU ITEM	WHAT IS INCLUDED	SERVINGS / SIZE	MAX QUANTITY

STEP 2

Put a price floor beside every item.

ITEM	COST PER ITEM	TARGET PRICE	MARGIN / NOTE

Quick check: If an item only works at an uncomfortable price, simplify it, limit it, or leave it off this menu. A focused menu protects both your time and your margin.

STEP 3

Set the rules before the order messages arrive.

ORDER OPENS	ORDER CLOSES	PICKUP WINDOW
_____	_____	_____
PAYMENT RULE	**MY WEEKLY CAPACITY**	**CUSTOMER NOTES / ALLERGEN REMINDER**
_____ _____	_____ _____	_____ _____

Ready to make this repeatable?
The Recipe Cost Calculator keeps cost inputs and target-margin pricing in an editable workbook. The Bakery Order Tracker keeps customer details, payment status, due dates, and pickup notes in one workflow. Find both at etsy.com/shop/ManyMadeStudio.