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printable worksheet

SCALE A BREAD RECIPE TO FIT YOUR PAN

1. Calculate Volume of Recipe's Loaf Pan:

2. Calculate Volume of Your Loaf Pan:

Volume = Length x Width x Height*

**If pan doesn't have a lid, increase height by 1 inch or 2.5 cm*

3. Calculate New Total Weight of Flours:

$$\frac{\text{Your Pan's Volume}}{\text{Recipe Pan's Volume}} \times \text{Total Weight of Flours from Original Recipe}$$

4. List Ingredients and their weight in the chart below, then calculate their respective Baker's Percentages.

5. Calculate New Weight of Other Ingredients and write answer in its respective row under "New Weight":

Baker's % X New Total Weight of Flours

Ingredients:	**Weight from Recipe** *(grams)*	**Baker's Percentage**	**New Weight** *(grams)*

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