

Recipe:		White Aphro: Lavender, Ginger & Lemonpeel Beernana Bread				
Course:		4th Course- Beer Caramel, Crème Anglaise				
Yeild:	22 Plates					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
Brown Sugar	12	Oz.	\$0.10	Oz.	100%	\$1.20
Heavy Cream	16	Oz.	\$0.17	Oz.	100%	\$2.72
Butter	2	Oz.	\$0.26	Oz.	100%	\$0.52
White Aphro: Lavender, Ginger & Lemonpeel	24	Oz.	\$0.14	Oz.	100%	\$3.36
Milk	8	Oz.	\$0.05	Oz.	100%	\$0.40
Heavy Cream	8	Oz.	\$0.17	Oz.	100%	\$1.36
Maple Syrup	3	Oz.	\$0.47	Oz.	100%	\$1.41
Egg Yolks	6	each	\$0.32	each	100%	\$1.92
Recipe Cost:						\$12.89