

Recipe:		White Aphro: Lavender, Ginger & Lemon Peel Beernana Bread				
Course:		4th Course- Bread, Crumble & Candied Walnuts				
Yeild:	22 Plates					
Ingredients	Quantity	Volume	Price/Oz.	Unit	Yeild	Price Used
AP Flour	28	Oz.	\$0.03	Oz.	100%	\$0.84
Brown Sugar	12	Oz.	\$0.10	Oz.	100%	\$1.20
Baking Soda	0.167	Oz.	\$0.31	Oz.	100%	\$0.05
Cinnamon	0.33	Oz.	\$0.79	Oz.	100%	\$0.26
Eggs	4	Oz.	\$0.32	Oz.	100%	\$1.28
Bananas	16	Oz.	\$0.04	Oz.	67%	\$0.64
Butter	5.33	Oz.	\$0.26	Oz.	100%	\$1.39
White Aphro: Lavender, Ginger & Lemonpeel	4	Oz.	\$0.14	Oz.	100%	\$0.56
Walnuts	4	Oz.	\$0.78	Oz.	100%	\$3.12
Brown Sugar	1.5	Oz.	\$0.10	Oz.	100%	\$0.15
Butter	0.083	Oz.	\$0.26	Oz.	100%	\$0.02
Cinnamon	0.5	Oz.	\$0.79	Oz.	100%	\$0.40
Banana Bread (Crumble)	16	Oz.	\$0.00	Oz.	100%	\$0.00
Walnuts	16	Oz.	\$0.79	Oz.	100%	\$12.64
Butter	1	Oz.	\$0.26	Oz.	100%	\$0.26
Sugar	4	Oz.	\$0.05	Oz.	100%	\$0.20
Brown Sugar	1	Oz.	\$0.10	Oz.	100%	\$0.10
Recipe Cost:						\$23.10

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

Course Total Cost	\$35.99
Price per Portion (22 portions):	\$1.64