**Costing as of December 25, 2022**

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| **PLAIN CHOCOLATE CAKE** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| All-Purpose Flour (n/2) | 60 | 500 grams | **30** |
| White Sugar (n/21\*15) | 98 | 3 ¾ cups | **72** |
| Cocoa Powder (n/7) | 430 | 1 ½ cups | **62.5** |
| Baking Powder | 14 | 3 tsp | **3** |
| Baking Soda | 13 | 3 tsp | **1.5** |
| Iodized Salt | 20 | 1 tsp | **.5** |
|  |  |  |  |
| Egg (n/30\*4) | 240 | 4 pcs | **32** |
| Evaporated Milk | 32 | 1 pc | **32** |
| Oil (n/5+1) | 85 | 1 cup | **18** |
| Vanilla | 20 | 3 tsp | **3** |
| Wax Paper | 1 | 1 | **1.5** |
| Tissue | - | - | **1.5** |
|  |  |  |  |
| Gasul | - | - | **25** |
| Electric Current | - | - | **10** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **296.5** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | - | - | **4** |
| Cake board | - | - | **4** |
| Birthday Candle | - | - | **1** |
| Plastic Cover | - | - | **2** |
| Aluminum Foil | - | - | **2** |
|  |  |  |  |
| White Chocolate | - | - | **7** |
| Sprinkles | - | - | **2** |
|  |  |  |  |
| **TOTAL** |  |  | **313.5** |
|  |  | SP: | **475** |

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| --- | --- | --- | --- |
| **ICING** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| BOS | 180 | 1 tub | **45** |
| Cake Margarine | 50 | 1 tub | **50** |
| Condensed Milk | 38 | 1 can | **38** |
| Powdered Sugar | 58 | 1 cup | **19.4** |
| Vanilla | 18 | 1 tbsp | **2.5** |
|  |  |  |  |
| Electric Current | - | - | **8** |
|  |  |  |  |
| **TOTAL** | - | ~~155.65~~ | **175** |

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| **CHOCOLATE MONSTER CAKE** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 1 Layer Plain Chocolate Cake |  | 1 | **296.5** |
| **Frosting** |  |  |  |
| Cocoa Powder | 430 | 4 tbsp | **20** |
| Eggs | 220 | 1 | **8** |
| Cornstarch | 18 | 1 tbsp | **6** |
| Evaporated Milk | 31 | 1/2 can | **16** |
| White Sugar | 65 | ½ cup | **11** |
| Butter | 54 | 1/4 | **13.5** |
| **Filling** |  |  |  |
| Eggs | 240 | 4 | **32** |
| Coffee | 5 | 1 tsp | **1.5** |
| Evaporated Milk | 27 | 1/2 can | **16** |
| Cornstarch | 18 | 1 tbsp | **6** |
| Butter | 54 | 1/4 | **13.5** |
| White Sugar | 1/3 | 1/3 cup | **8** |
|  |  |  |  |
| Gasul | 5 | - | **14** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **465** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | - | - | **3.5** |
| Cake board | 25 | 1 | **28** |
| Cake Box | 29 | 1 | **29** |
| Birthday Candle | 1 | 1 | **1** |
| Chocolate Bar | 130 | - | **15** |
|  |  |  |  |
| **NEW TOTAL** |  |  | **541.5** |
|  |  | Selling Price | **775** |

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| **MINI CHOCOLATE MONSTER CAKE** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 1/2 Layer Plain Chocolate Cake |  |  | **165.75** |
| Frosting and Filling |  |  | 85 |
| Gasul |  | - | **15** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **265.75** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | - | - | **3.5** |
| Cake board | 25 | 1 | **25** |
| Cake Box | 29 | 1 | **29** |
| Birthday Candle | 1 | 1 | **1** |
| Chocolate Bar | 130 | - | **15** |
|  |  |  |  |
| **NEW TOTAL** |  |  | **339.25** |
|  |  | Selling Price | **545** |

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| **CHOCOLATE CAKE WITH ICING (10 inches)** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 1 Layer Plain Chocolate Cake | 198.7 | 1 | **296.5** |
| Icing | 162.9 | - | **190** |
|  |  |  |  |
| Piping Bag | 3 | 2 | **4** |
| Food Color | 8 | - | **8** |
| Toppings | 7 | - | **7** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **505.5** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | 2.5 | - | **3.5** |
| Cake board | 20 | - | **22** |
| Cake Box | 29.9 | 1 | **29.9** |
| Birthday Candle | 1 | - | **1** |
|  |  |  |  |
| **TOTAL** | - |  | **561.9** |
|  |  | Selling Price | **790** |

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| **CHOCOLATE CAKE WITH ICING (8 inches)** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 1/2 Layer Plain Chocolate Cake | 160.75 | 1 | **165.75** |
| Icing | 122.2 | - | **135** |
|  |  |  |  |
| Piping Bag | 2 | 2 | **2** |
| Food Color | 8 | - | **8** |
| Toppings | 7 | - | **7** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **317.75** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | 2.5 | - | **3.5** |
| Cake board | 18 | - | **18** |
| Cake Box | 28 | 1 | **28** |
| Birthday Candle | 1 | - | **1** |
|  |  |  |  |
| **TOTAL** | - |  | **368.25** |
|  |  | SP: | **580** |

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| **APPLE-CARROT CAKE** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| All-Purpose Flour | 64 | 3 cups | **28** |
| White Sugar | 105 | 2 cups | **40** |
| Baking Powder | 14 | 2 tsp | **3** |
| Baking Soda | 10 | 2 tsp | **1** |
| Iodized Salt | 20 | 1 tsp | **.5** |
|  |  |  |  |
| Egg | 240 | 3 pcs | **24** |
| Oil | 90 | 1 cup | **20** |
| Vanilla | 20 | 2 tsp | **3** |
| Carrot | - | - | **26** |
| Apple | 20 | 1 | **30** |
| Almonds | 21 | - | **15.6** |
| Chocolate Chips | 7 | - | **7** |
|  |  |  |  |
| Wax Paper | 1 | 1 | **1** |
| Gasul | 6 | - | **12** |
| Electric Current | 5 | - | **7** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **218.1** |
|  |  |  |  |
| Cake board | 4.5 | - | **4** |
| Plastic Cover | 2 | - | **2** |
| Aluminum Foil | 1.5 | - | **1.5** |
|  |  |  |  |
|  |  |  |  |
| **TOTAL** | - |  | **225.6** |
|  |  | SP: | **385** |

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| **CHIFFON CAKE** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| Cake Flour | 58 | 3 cups | **29** |
| White Sugar | 54 | ¾ cups | **12** |
| Baking Powder | 14 | 3 tsp | **3.5** |
| Iodized Salt | 20 | 1/2 tsp | **.5** |
|  |  |  |  |
| Egg | 210 | 8 pcs | **56** |
| Oil | 85 | 1/2 cup | **13** |
| White Sugar | 53 | ¾ cups | **12** |
| Cream of Tartar | 5 | ½ tsp | **3** |
| Wax Paper | 1 | 1 | **1** |
|  |  |  |  |
| Gasul | 15 | - | **20** |
| Electric Current | 12 | - | **12** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **162** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | 3.5 | - | **3.5** |
| Cake board | 4 | - | **4** |
| Birthday Candle | 1 | - | **1** |
| Wax paper Cover | 1 | - | **1** |
| Aluminum Foil | 1.5 | - | **1.5** |
| Box Board | 14 | - | **14** |
|  |  |  |  |
| **TOTAL** | - |  | **187** |
|  |  | SP: | **360** |

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| **CHIFFON CAKE WITH ICING (10 inches)** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 1Layer Chiffon Cake | 65 | 1 | **162** |
| Icing | 122.2 | - | **175** |
|  |  |  |  |
| Piping Bag | 2 | 2 | **4** |
| Food Color | 8 | - | **8** |
| Toppings | 5 | - | **7** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **356** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | 2.5 | - | **3.5** |
| Cake board | 20 | - | **20** |
| Cake Box | 28 | - | **28** |
| Birthday Candle | 1.5 | - | **1** |
|  |  |  |  |
| **TOTAL** |  |  | **408.5** |
|  |  | SP: | **675** |

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| **CHIFFON CAKE WITH ICING (8 inches)** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 1/2 Layer Chiffon Cake | 65 | 1 | **100** |
| Icing | 122.2 | - | **110** |
|  |  |  |  |
| Piping Bag | 2 | 2 | **4** |
| Food Color | 8 | - | **8** |
| Toppings | 5 | - | **7** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **229** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | 2.5 | - | **3.5** |
| Cake board | 18 | - | **18** |
| Cake Box | 28 | - | **28** |
| Birthday Candle | 1.5 | - | **1** |
|  |  |  |  |
| **TOTAL** |  |  | **279.5** |
|  |  | SP: | **475** |

|  |  |  |  |
| --- | --- | --- | --- |
| **Brownies** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 3rd Class Flour | 50 | 2 cups | **25** |
| Brown Sugar | 80 | 2 cups | **32** |
| Cocoa Powder | 430 | ½ cup | **31** |
| Baking Powder | 14 | 1 tsp | **2** |
| Iodized Salt | 20 | 1 tsp | **.5** |
| Almonds | 12 | - | **14** |
| Chocolate Chips | 7 | - | **8** |
|  |  |  |  |
| Eggs | 220 | 3 | **24** |
| Oil | 85 | 1/2 cup | **12** |
| Vanilla | 20 | 3 tsp | **2.5** |
| Wax Paper | 1 | 1 | **1** |
| Tissue | - | 2 | **2** |
|  |  |  |  |
| Gasul | 8 | - | **15** |
| Electric Current | 6 | - | **10** |
|  |  |  |  |
| **SUBTOTAL** |  |  | **179** |
|  |  |  |  |
| Box | 13 | - | **26** |
| Paper Cups | 5 | - | **14** |
|  |  |  |  |
| **TOTAL** | - | ~~-~~ | **219** |
|  |  | SP: | **205 per box** |

|  |  |  |  |
| --- | --- | --- | --- |
| **REVEL BARS** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| 3rd Class Flour | 50 | 3 cups | **28** |
| Brown Sugar | 80 | 2 cups | **32** |
| Baking Powder | 14 | 2 tsp | **2.5** |
| Quaker Oats | 180 | 3 cups | **60** |
| Iodized Salt | 20 | 1 tsp | **.5** |
| Baking Soda | 10 | 1 tsp | **1** |
| Egg | 200 | 2 | **16** |
| Margarine | 33 | 1 cup | **33** |
| **Cocoa** | 430 | ¾ cup | **31** |
| Condensed Milk | 45 | ¾ cup | **45** |
| Vanilla | 20 | 3 tsp | **2** |
| Wax Paper | 2 | 2 | **2** |
| Tissue | - | 2 | **2** |
|  |  |  |  |
| Gasul | 8 | - | **22** |
| Electric Current | 6 | - | **8** |
|  |  |  |  |
| **SUBTOTAL** |  |  | **285** |
|  |  |  |  |
| Box | 13 | - | **26** |
| Paper Cups | 5 | - | **14** |
|  |  |  |  |
| **TOTAL** |  |  | **325** |
|  |  | SP: | **260 per box** |

|  |  |  |  |
| --- | --- | --- | --- |
| **MACAROONS** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| All-purpose flour | 57 | 1 cup | **14** |
| Brown Sugar |  |  |  |
| White Sugar | 198 | 1 cup | **20** |
| Egg | 220 | 4 | **32** |
| Margarine | 40 | 1/2 cup | **18** |
| Desiccated coconut | 70 | 70 | **70** |
| Condensed Milk | 45 | 45 | **45** |
| Choc Chips or Raisins | - | - |  |
| Tissue | 2 | 2 | **2** |
|  |  |  |  |
| Gasul | 12 | - | **15** |
| Electric Current | 6 | - | **10** |
|  |  |  |  |
| **SUBTOTAL** |  |  | **226** |
|  |  |  |  |
| Box | 13 | - | **26** |
| Paper Cups | 8 | - | **8** |
|  |  |  |  |
| **TOTAL** |  |  | **260** |
|  |  | SP: | **240 per box** |

|  |  |  |  |
| --- | --- | --- | --- |
| **Red Velvet** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
|  |  |  |  |
| All-Purpose Flour | 56 | 3 ½ cups | **30** |
| White Sugar | 72 | 1 ¾ cups | **34** |
| Cocoa Powder | 430 | 1 tbsp | **8** |
| Baking Powder | 14 | 3 tsp | **2** |
| Baking Soda | 10 | 3 tsp | **2** |
| Iodized Salt | 20 | 1 tsp | **1** |
| Butter |  |  | **54** |
| Eggs | 210 | 3 pcs | **24** |
| Evaporated Milk | 25 | 1 pc | **31** |
| Red Food Color |  |  | **45** |
|  |  |  |  |
| Wax Paper | 1 | 1 | **1** |
| Tissue | - | - | **2** |
|  |  |  |  |
| Gasul | - | - | **24** |
| Electric Current | - | - | **10** |
|  |  |  |  |
| **SUBTOTAL** | - | - | **268** |
|  |  |  |  |
| Topper (Photo Paper/Straw) | - | - | **4.5** |
| Cake board | - | - | **22** |
| Birthday Candle | - | - | **1** |
| Plastic Cover | - | - | **2** |
| Cake Board | - | - | **28** |
| Fountain Candle | - | - |  |
| Icing | - | - | **150** |
| **TOTAL** |  |  | **475** |
|  |  | SP: | **740** |

|  |  |  |  |
| --- | --- | --- | --- |
| **APPLE-CARROT CAKE WITH ICING** | | | |
| Apple Carrot Cake | - | - | **175.69** |
| Icing | - | - | **175** |
| Topper (Photo Paper/Straw) | - | - | **4.5** |
| Cake board | - | - | **20** |
| Birthday Candle | - | - | **1** |
| Plastic Cover | - | - | **2** |
| Box Board | - | - | **14** |
| Fountain Candle | - | - | **8** |
| TOTAL | - | - | **400.19** |
|  |  | SP: | **650** |

|  |  |  |  |
| --- | --- | --- | --- |
| **Cupcakes per 12** | | | |
| **Ingredients** | **Price (Php)** | **Quantity** | **Total Amount (Php)** |
| Cake |  |  | 80 |
| Icing |  |  | 50 |
| Box |  |  | 13 |
| Sorting box |  |  | 10 |
| Cups |  |  | 12 |
| Toppings |  |  | 7 |
| Cellophane |  |  | 2 |
| Piping bag |  |  | 2 |
| Food Color |  |  | 7 |
| **SUBTOTAL** |  |  | **163.75** |

|  |  |
| --- | --- |
| **For Customized** | |
| **Cost** | |
| **Item** | **Cost (Php)** |
| 1 mixture chocolate cake with Icing | **454** |
| ½ mixture chocolate cake with Icing | **273** |
| Red Velvet with Icing | **341** |
| Apple-Carrot Cake with Icing | **357** |
| 1 mixture chiffon with Icing | **373** |
| ½ mixture chiffon with Icing | **237** |
|  |  |
| Fondant | **115** |
| Frosting | **62** |
| IF MAGGAMIT UG CAKE DRUM – 10 inches | **+27** |
| IF MAGGAMIT UG CAKE DRUM – 12 inches | **+32** |
| IF MAGGAMIT UG CAKE DRUM – 14 inches | **+40** |

|  |  |
| --- | --- |
| **Cost** | |
| **Item** | **Cost (Php)** |
| Plain Chocolate Cake | **235.05** |
| Chocolate Monster Cake | **391.95** |
| Icing | **175** |
| Chiffon Cake | **175** |
| Brownies | **156** |
| 1 mixture chocolate cake with Icing | **454** |
| ½ mixture chocolate cake with Icing | **273** |
| Red Velvet with Icing | **341** |
| Apple-Carrot Cake with Icing | **357** |
| 1 mixture chiffon with Icing | **373** |
| ½ mixture chiffon with Icing | **237** |
| Beryls Chocolate | **250** |
| Fondant | **102** |
| Frosting | **52.5** |

|  |  |
| --- | --- |
| Cupcakes per 12 | **215 (18 per pc)** |
| Black Forest |  |
|  |  |