



Ultimate Baking
Ratios

Pound Cake

WEIGHT RATIOS

FLOUR:SUGAR:EGGS:BUTTER = 1:1:1:1

Ingredients

- 200g flour
- 10g baking powder
- 200g sugar
- 200g butter
- 4 large eggs

Self-Raising Flour

WEIGHT RATIOS

95% FLOUR + 5% BAKING POWDER

100g Self-Raising Flour

95g flour

5g baking powder

Cake

WEIGHT RATIOS

FLOUR : SUGAR = 1:1

EGGS + LIQUID : SUGAR = 1:1

EGGS : BUTTER = 1:1

Pancakes

WEIGHT RATIOS

FLOUR:LIQUID:EGGS:BUTTER = 2:2:1:0.5

Ingredients

- 1 cup flour
- 1 tbsp sugar
- 1 tsp baking powder
- 1 large egg
- 1 cup milk
- 1 tsp vanilla extract

Crepes

WEIGHT RATIOS

FLOUR:LIQUID:EGGS = 0.5:1:1

Ingredients

- 1 cup flour
- 1 tbsp sugar
- 1.5 cup non-fat or 1% milk
- 2 large eggs
- 1/2 tsp vanilla extract

Buttercream

VOLUME RATIOS

ICING SUGAR: BUTTER = 4:1

Ingredients

- 2 cups icing sugar
- 1/2 cup softened butter
- 1/2 tsp vanilla extract

Meringue

WEIGHT RATIOS

SUGAR : EGG WHITES = 1:1

Egg

WEIGHT PERCENTAGES

EGG WHITE: 60%

EGG YOLK: 30%

SHELL: 10%