

Feel unsure about how much to charge for electricity/gas?

Let's fix that! 😊

It's really simple and you only need to do this ONCE for each recipe - then you're DONE.

FOR ELECTRICITY: All you need to do is check your electricity meter before and after you bake something and then subtract the first reading from the second reading to get the amount of units you spent. Then multiply that number by the cost/unit of your country.

FOR GAS/PROPANE: Keep track of how many hours your oven can stay fired up with 1 gas cylinder. When you get a new gas cylinder, keep track in a notebook of how many hours you keep it on (every time you happen to use it). When the cylinder is empty, divide the cost of the cylinder by the hours you could keep it running to calculate how much your gas costs you per hour, and then divide it by 60 to know how much it costs per minute of running time.

Chat soon,



Aurelia Lambrechts
HOME BAKER & HOME BAKERY COACH

PHILOSOPHY OF YUM