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| **Name Of Dish: Alfajores** | **No. portions: 15** |
| **Name of pupils: Esme Smith, Anna Clark, Daniel Jamieson and Jake O’Donnell** |  **Name of school:****Strathclyde Primary School** |

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|  **Qty** |  **Unit** |  **Ingredient** |  **Price £** |  **Unit** |  **Cost £** |
| 200 | g | plain flour | 1.00 | 1kg | 0.20 |
| 300 | g | corn flour | 1.80 | 500g | 1.08 |
| 2 | tsp | [baking powder](https://www.bbcgoodfood.com/glossary/baking-powder) ( = 10g) | 0.75 | 170g | 0.05 |
| 250 | g | unsalted [butter](https://www.bbcgoodfood.com/glossary/butter) | 1.45 | 250g | 1.45 |
| 150 | g | caster sugar | 1.60 | 1kg | 0.24 |
| 3 |  | eggs | 0.90 | X6 | 0.45 |
| 1 |  | lemon | 0.30 | X1 | 0.30 |
| 2 | tsp | vanilla extract (= 10ml) | 1.00 | 60ml | 0.17 |
| 450 | g | dulce de leche | 1.00 | 400g | 1.13 |
| 50 | g | desiccated coconut | 0.80 | 150g | 0.27 |
|  |  |  |  |  |  |
| **Total Food Cost** | 5.34 |
| **Cost Per Portion**  | £0.36 each= £0.72 for two portions |