SWEETS BAKERY

Cupcake Conversions

Lemon Cupcakes

All-purpose flour

51 cups ÷ 3 1/3 cups per lbs = 15 lbs + 1 cup

Salt

34 tsp ÷ 3 tsp per tablespoon = 11 tbsp + 1 tsp

Baking powder

76½ tsp ÷ 3 tsp per tbsp = 25 tbsp + 1½ tsp = 25 tbsp + ½ tbsp = 25½ tbsp

Unsalted butter at room temperature

17 cups ÷ 2 cups per lb = 8½ lbs

Granulated sugar

34 cups ÷ 2 cups per lb = 17 lbs

Eggs, at room temperature

68 eggs ÷ 12 eggs per dozen = 5 2/3 dozen or 5 dozen + 8 eggs

Vanilla extract

17 tsp ÷ 3 tsp per tbsp = 5 tbsp + 2 tsp

Lemon zest

34 tbsp ÷ 2 tbsp per fl oz = 17 fl oz

Milk

17 cups ÷ 4 cups per quart = 4 /14 quarts or 4 quarts + 1 cup

Fresh lemon juice

42½ tbsp ÷ 2 tbsp per fl oz = 21¼ fl oz

Chocolate Cupcakes

All-purpose flour

48 cups ÷ 3 1/3 cups per pound = 14.4 pounds of flour

Granulated sugar

32 cups ÷ 2 cups per pound = 16 pounds of sugar

Baking soda

32 tsp ÷ 3 tsp per tbsp = 10 2/3 tbsp, 10 2/3 tbsp ÷ 16 tbsp per cup = 32/3 x 1/16 = 2/3 cups

Salt

32 tsp ÷ 3 tsp per tbsp = 10 2/3 tbsp, 10 2/3 tbsp ÷ 16 tbsp per cup = 32/3 x 1/16 = 2/3 cups

Cocoa powder

16 cups x 16 tbsp per cup = 256 tbsp; 256 tbsp ÷ 2 tbsp per ounce = 128 ounce ÷ 16 oz per lb = 8 lb

Vegetable oil

16 cups ÷ 4 cups per quart = 4 quarts; 4 quarts ÷ 4 quarts per gallon = 1 gallon

Milk

32 ÷ 16 cups per gallon = 2 gallons

Vanilla extract

32 tsp ÷ 3 tsp per tbsp = 10 2/3 tbsp, 10 2/3 tbsp ÷ 16 tbsp per cup = 32/3 x 1/16 = 2/3 cups

Vinegar

32 tbsp ÷ 16 tbsp per cup = 2 cups

Salted Caramel Cupcakes

All-purpose flour

63 ÷ 3 1/3 cups per pound = 18 lb + 9/10 lb = 18 lb + 3 cups

Baking powder

94½ ÷ 3 tsp per tbsp = 31½ tbsp

Salt
31½ tsp ÷ 3 tsp per tbsp = 10½ tbsp; 10½ tbsp = 8 tbsp + 2½ tbsp = ½ cup + 2 ½ tbsp
— OR —
31½ tsp ÷ 3 tsp per tbsp = 10½ tbsp; 10½ tbsp ÷ 2 tbsp per ounce = 5¼ ounces of salt
Butter

21 cups ÷ 2 cups per pound = 10½ pounds of butter = 10 lb + 1 cp.

Granulated sugar

42 ÷ 2 cups per pound = 21 pounds of sugar

Eggs

84 eggs ÷ 12 eggs per dozen = 7 dozen eggs

Buttermilk

42 tbsp ÷ 16 tbsp per cup = 2 5/8 cups; 21 cups + 2 cups = 23 cups = 23 ÷ 16 =
1 gallon and 7 5/8 cups or approx. 1½ gallons of buttermilk

Vanilla extract

42 tsp ÷ 3 tsp per tbsp = 14 tbsp; 14 tbsp ÷ 4 tbsp per ¼ cup = ½ cup + 3/8 cup =
½ cup + 6 tbsp;

Buttercream Frosting

Butter, softened (do not melt)

84 ÷ 2 cups per lb = 42 lb of butter

Confectioners' sugar

336 cups ÷ 3¾ cups per lb = 89.6 lb or 89 lb + .6 lb; 0.6 lb x 3.75 = 2.25 cups = 2¼ cups; 89 lb + 2¼ cups

Vanilla

84 tbsp ÷ 16 tbsp per cup = 5.25 cups or 5¼ cups

Milk

252 tbsp ÷ 16 tbsp per cup = 15.75 cups or 15¾ cups

Caramel Frosting

Granulated sugar

5¼ cups

Water

42 tbsp ÷ 16 tbsp per cup = 2.625 cups; 2 cups x 0.625 cups; 0.625 cups = 10 tbsp; 2 cups + 10 tbsp

Heavy cream

5¼ cups

Vanilla extract

21 tsp ÷ 3 tsp per tbsp = 7 tbsp

Butter (at room temperature)

15.75 cups ÷ 2 cups per lb = 7.875 cups = 7 lb + 0.875 lb = 7 lb + 1 cup + 6 tbsp

Confectioner's sugar

21 cups ÷ 3¾ cups per lb = 5.6 lb = 5 lb + (.6 lb X 3.75 cups per lb) = 5 lb + 2.25 cups = 5 lb + 2¼ cups

