

**All purpose batter**

**Yield: 1 gallon**

**Ingredients:**

 All-purpose flour 64 ounces

 Baking powder 1 teaspoon

 Kosher salt 1 teaspoons

 Ground black pepper 1/2 teaspoon

 Granulated garlic 3 teaspoons

 Liquid Eggs 16 ounces

 Beer 12 ounces

 **Procedure:**

 Step 1: Measure all ingredients.

 Step 2: Place all dry ingredients in a large mixing bowl.

 Step 3: pour the eggs into another mixing bowl.

 Step4: Add the wet ingredients to the dry ingredients while mixing with a whisk. Mix until smooth. Strain the batter through a china cap. Cover, label, date, and refrigerate.

**Refrigerate at 41° or lower at all times**

Cost Analysis

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Ingredient: | unit | Price per case/unit | Price per pound | Cost per ounce | Cost per recipe |
| All-purpose flour | 64 ounces | $10.00 | $0.40 | $0.025 | $1.60 |
| Baking powder | 1 teaspoon | $10.00 | $2.00 | $0.13 | $0.02 |
| Kosher salt | 4 teaspoons | $26.50 | $0.74 | $0.05 | $0.008 |
| Ground black pepper | 1/2 teaspoon | $45.00 | $9.00 | $0.56 | $0.048 |
| Granulated garlic | 4 teaspoons | $15.25 | $3.05 | $0.19 | $0.1 |
| Liquid Eggs | 16 ounces | $36.00 |  | $0.09 | $1.50 |
| Beer  | 1 unit | $25.50 | $1.06 | $0.07 | $1.05 |
|  |  |  |  | Total | $4.33 |