

# PRICING

## YOUR CHRISTMAS TREATS

### INGREDIENTS COST

Break down the cost of ingredients used for each Bake or Treat

1. Eg; 3.00

### LABOUR COST

Calculate your hourly rate, and the time it takes to make each product

2. Eg; 2.00

### OVERHEAD COSTS

Pro-rate utilities, rent, insurances any business expenses you may have.

4. Eg; 1.00

### PACKAGING COST

Include the cost of boxes, bags, ribbons, stickers, allergen labels.

3. Eg; 0.50

### MARK UP

Add a percentage for profit, if this is a business you need this to grow and expand.

50% = 3.25

### SELLING PRICE

Example:

$3.00 + 2.00 + 0.50 + 1.00 = 6.50$  (COST)  
 $+3.25$  ( 50%) = 9.75