



EASY WAY TO SCALE RECIPES UP & DOWN

I WANT TO INCREASE MY
RECIPE BY $\frac{1}{4}$ OR 25%, SO I
MULTIPLY EACH INGREDIENT
AMOUNT BY 1.25.

**150G PLAIN FLOUR MULTIPLIED
BY 1.25 = 187.5G.**

I WANT TO DECREASE MY
RECIPE BY $\frac{1}{4}$ OR 25%, SO I
MULTIPLY EACH INGREDIENT
BY 0.75.

**150G PLAIN FLOUR MULTIPLIED
BY 0.75 = 112.5G.**

