

QUICK REFERENCE SHEET

Recipe Scaling Cheat Sheet

A stronger recipe-scaling cheat sheet with scale-factor reminders, practical rounding guidance, and kitchen-friendly checks.

QUICK OVERVIEW

Category: everyday cooking

Includes 1 related guide page.

Links back to 1 calculator tool.

FORMULA HIGHLIGHTS

Scaling factor

new amount = original amount x target servings / original servings

CORE METHOD

- Find the scale factor from target yield divided by original yield.
- Apply the same factor to each core ingredient first.
- Review eggs, strong seasonings, and pan size separately if needed.

WORKED EXAMPLES

4 servings to 6 servings -> factor 1.5.

200 g flour at factor 1.5 -> 300 g.

KITCHEN REMINDERS

- Exact arithmetic may still need practical measuring judgement.
- Baking scale-ups may change tin size or cooking time.
- Readable ingredient amounts are often better than awkward hyper-precision.