



## How Much to Cook When You Cook for a Crowd

When cooking for a crowd, one of the biggest questions is knowing how much to cook. Here are some tables to help you determine how much food to cook for our guests.

### **Desserts**

<b>Dessert</b>	<b>Per Person</b>	<b>Crowd of 50</b>	<b>Crowd of 75</b>
Brownies or bars	1 to 2 per person	5 ½ to 6 dozen	8 ½ to 9 dozen
Cheesecake	2-inch wedge	4 9-inch cheesecakes	6 9-inch cheesecakes
Cobbler	1 cup	4 9x9x2 inch pans	4 9x9x2 inch pans
Cookies	2 to 3	6 to 8 dozen	12 to 16 dozen
Ice cream or sorbet	8 ounces	2 gallons	3 gallons
Layered cake or angel food cake	1 slice	4 8-inch cakes	6 8-inch cakes
Pie	3-inch wedge	4 to 5 9-inch pies	6 to 7 9-inch pies
Pudding, trifles, and the like	1 cup	2 gallons	3 gallons
Sheet cake	2x2 inch piece	½ sheet cake	1 sheet cake