



TRADITIONAL GINGERBREAD MIX



OUR SIGNATURE RECIPES

GINGERBREAD MIX

Our favorite classic gingerbread; makes cake or cookies. Fragrant with spice and sweet with molasses.

**•BAKES•
COOKIES
OR CAKE**

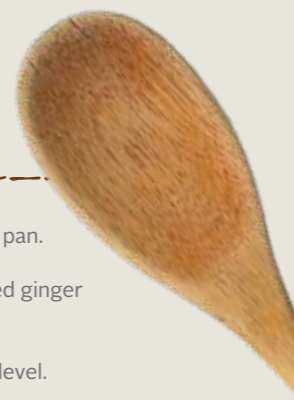


NET WT 21 OZ (1 LB 5 OZ) 595g

OUR SIGNATURE RECIPE FOR TRADITIONAL GINGERBREAD CAKE

YOU'LL NEED

- 1 $\frac{1}{4}$ cups hot water
- 1 large egg
- $\frac{1}{2}$ cup oil
- 1 cup diced crystallized ginger, optional



- PREHEAT** oven to 350°F. Lightly grease 9" x 9" x 2" pan.
- STIR** mix with water, oil, egg, and optional crystallized ginger by hand until evenly blended.
- POUR** batter into prepared pan and gently shake to level.
- BAKE** for 35 to 45 minutes. Cake is done when a cake tester inserted in center comes out clean. Cool on a rack. Serve cake right from pan.

BAKES 1 CAKE

COOKIES

Beat mix with $\frac{1}{2}$ cup softened butter until crumbly. Add 1 egg and 3 tablespoons hot water. Mix until dough is cohesive, soft, and a bit sticky, adding an additional tablespoon of water if necessary. Divide in half and refrigerate 1 hour. Preheat oven to 350°F. Lightly grease baking sheet or line with parchment. Roll dough $\frac{1}{4}$ "-thick on well-floured surface. Cut into shapes and place on prepared baking sheet. Bake for 12 to 14 minutes until set. Allow to cool on baking sheet for 5 minutes and then transfer to a rack to finish cooling.

BAKES 1 DOZEN LARGE COOKIES



SUGAR TOPPED DROP COOKIES

Shape cookie dough into 2" balls. Roll in sugar and place on baking sheet, flattening slightly. Bake for 12 to 14 minutes in preheated 350°F oven. Allow to cool on baking sheet for 5 minutes.

BAKES 3 DOZEN DROP COOKIES

OUR SIGNATURE RECIPE FOR TRADITIONAL GINGERBREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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TRADITIONAL GINGERBREAD MIX

Nutrition Facts

12 servings per container
Serving size $\frac{1}{4}$ cup mix (50g)

	Mix	Prepared
Calories	180	270
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	10g 13%
Saturated Fat	0g 0%	1g 5%
Trans Fat	0g	0g
Cholesterol	0mg 0%	15mg 5%
Sodium	260mg 11%	260mg 11%
Total Carbohydrate	42g 15%	42g 15%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	20g	20g
Incl. Added Sugars	20g 40%	20g 40%
Protein	3g	3g
Vitamin D	0mcg 0%	0.1mcg 0%
Calcium	80mg 6%	80mg 6%
Iron	1.7mg 10%	1.7mg 10%
Potassium	160mg 4%	170mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Molasses (molasses, maltodextrin), Spices, Baking Powder (cornstarch, baking soda, monocalcium phosphate), Sea Salt, Natural Flavor.

CONTAINS: Wheat.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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