

GLUTEN-FREE
GINGERBREAD
 CAKE & COOKIE MIX

A CLASSIC HOLIDAY TREAT MAKES 1 CAKE

Our mix makes it easy to bake richly-spiced and ultra-moist gingerbread. This timeless cake is a seasonal favorite, packed with robust cinnamon, sweet molasses, and spicy ginger.

YOU'LL NEED

- 4 TABLESPOONS BUTTER*, MELTED OR 1/4 CUP OIL
- 1/2 CUP WATER
- 3 LARGE EGGS
- 1 TEASPOON BAKING POWDER
- 1 CUP DRIED FRUIT, CHIPS, OR NUTS, OPTIONAL

SUGAR-TOPPED DROP COOKIES:

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

*TO MAKE NON-DAIRY, USE 1/4 CUP VEGETABLE OIL TO REPLACE BUTTER.

CUT-OUT COOKIE RECIPE ON SIDE

Bake rollout cookies, perfect for the holidays, in any festive shape.



DIRECTIONS

1. **PREHEAT** oven to 350°F. Grease, or line with parchment, an 8" square pan or an 8" or 9" round pan.
2. **COMBINE** the mix with all ingredients and stir until smooth.
3. **POUR** batter into pan and shake gently to level. Allow to rest for 10 minutes.
4. **BAKE** cake for 28-32 minutes, until center feels set and edges start to pull away from the pan.
5. **COOL** completely before dusting with confectioners' sugar or serve slightly warm with whipped cream.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude

GLUTEN-FREE GINGERBREAD CUT-OUT COOKIES

MAKES TWENTY 4" COOKIES

YOU'LL NEED

- 8 TABLESPOONS BUTTER, SOFTENED
- 1 LARGE EGG

DIRECTIONS

1. **COMBINE** the mix with all ingredients until smooth.
2. **DIVIDE** dough in half, wrap, and refrigerate for at least 2 hours (or up to 3 days).
3. **PREHEAT** oven to 350°F. Grease or line a baking sheet with parchment.
4. **ROLL** dough on corn starch or gluten-free floured surface; 1/8" thick for crisp cookies or 1/4" thick for chewy cookies.
5. **CUT** into shapes and transfer to prepared baking sheet.
6. **BAKE** for 11-14 minutes or until firm. Cookies won't change color except for slight browning on edges when done.
7. **LET COOL** completely before icing.

Learn how to make the perfect royal icing for your cookies: BakeWith.Us/Cookielcing

> 100% EMPLOYEE OWNED



GLUTEN-FREE GINGERBREAD
 CAKE & COOKIE MIX



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DELICIOUS
FAST & EASY

MAKES
**1 CAKE OR
 20 COOKIES**



GLUTEN-FREE GINGERBREAD CAKE & COOKIE MIX

Nutrition Facts

12 servings per container
 Serving size 1/3 cup mix (30g)

| | Mix | Prepared |
|--------------------|------------|------------|
| Calories | 110 | 170 |
| Total Fat | 0.5g 1% | 6g 8% |
| Saturated Fat | 0g 0% | 3g 15% |
| Trans Fat | 0g | 0g |
| Cholesterol | 0mg 0% | 55mg 18% |
| Sodium | 130mg 6% | 190mg 8% |
| Total Carbohydrate | 25g 9% | 26g 9% |
| Dietary Fiber | 1g 4% | 1g 4% |
| Total Sugars | 13g | 13g |
| Incl. Added Sugars | 13g 26% | 13g 26% |
| Protein | 1g | 3g |
| Vitamin D | 0mcg 0% | 0.3mcg 2% |
| Calcium | 30mg 2% | 40mg 4% |
| Iron | 1mg 6% | 1.3mg 8% |
| Potassium | 100mg 2% | 120mg 2% |

*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: CANE SUGAR, WHOLE GRAIN OAT FLOUR, POTATO STARCH, MOLASSES (MOLASSES, MALTO-DEXTRIN), CORN STARCH, SPICES, SALT, VIETNAMESE CINNAMON, NATURAL FLAVOR, XANTHAN GUM, BAKING SODA.

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 NORWICH, VERMONT 05055
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NON-DAIRY*

Certified Gluten-Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY:



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