

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

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

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.



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/CookieIcing

> 100% EMPLOYEE OWNED



GLUTEN-FREE
GINGERBREAD
CAKE & COOKIE MIX



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DELICIOUS
FAST & EASY

MAKES
**1 CAKE OR
20 COOKIES**



BEST IF BAKED BY:



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.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

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.