

OUR RECIPE FOR
GLUTEN-FREE GINGERBREAD

YOU'LL NEED

- 1 stick (8 tablespoons) butter, melted or 1/2 cup oil
- 1/2 cup water
- 3 large eggs
- 1 teaspoon gluten-free baking powder
- 1 cup dried fruit, chips or nuts (optional)

BAKES 1 CAKE

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 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 frosting or serve slightly warm with whipped cream.

Richly spiced and ultra-moist, delicious classic gingerbread is easy to bake at home with our simple mix. Fragrant with cinnamon, molasses, and ginger, this sweetly scented cake is a year-round favorite.

***TO MAKE NON-DAIRY:
USE VEGETABLE OIL**

Find all King Arthur Flour Gluten-Free baking products at: KingArthurFlour.com/glutenfree

BAKER'S HOTLINE. WE'RE HERE TO HELP.
Call or chat online with our friendly, experienced bakers. 855.371.BAKE (2253)
KingArthurFlour.com/contact

COMPLIMENTS OF
The King Arthur Flour Kitchen

OUR RECIPE FOR
GLUTEN-FREE GINGERBREAD CUTOUT COOKIES

- 1 stick (8 tablespoons) butter, softened
- 1 large egg

TWENTY 4" COOKIES

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 paper.
4. **ROLL** dough on cornstarch 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. **COOL** completely before icing.

FOR DROP COOKIES:
KingArthurFlour.com/mixes

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**

SOURCED NON-GMO ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE.
Learn more at: KingArthurFlour.com/non-gmo

B Corporation We're committed to using the power of business as a force for social and environmental good.

GLUTEN FREE

GINGERBREAD MIX



EASY TO PREPARE

GLUTEN FREE

GINGERBREAD MIX

**BAKES 1 CAKE
OR 20 COOKIES**

MADE WITH:
REAL MOLASSES, GINGER, & CINNAMON
NON-DAIRY*



NET WT 13 OZ (369g)



Nutrition Facts

Serving Size 1/4 cup mix (30g)
Servings Per Container 12

Amount Per Serving	Mix	Prepared
Calories	110	200
Calories from Fat	5	80
% Daily Value**		
Total Fat 0.5g*	1%	14%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	22%
Sodium 130mg	5%	8%
Total Carbohydrate 25g	8%	9%
Dietary Fiber 1g	4%	4%
Sugars 13g		
Protein 1g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	6%	8%

*Amount in Mix. Prepared contributes an additional 90 Calories (80 Calories from Fat), 9 g Total Fat (5 g Saturated Fat), 65 mg Cholesterol, 60 mg Sodium, 1 g Total Carbohydrate, 2 g Protein.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CANE SUGAR, WHOLE GRAIN OAT FLOUR, POTATO STARCH, MOLASSES (MOLASSES, MALTODEXTRIN), CORNSTARCH, SPICES, SALT, VIETNAMESE CINNAMON, NATURAL FLAVOR, XANTHAN GUM, BAKING SODA.

DISTRIBUTED BY:
THE KING ARTHUR FLOUR COMPANY, INC.
Norwich, Vermont 05055
800.827.6836 | kingarthurfLOUR.com

Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified gluten-free facility.

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