



# GINGERBREAD MIX



OUR SIGNATURE RECIPES

# GINGERBREAD MIX

*A favorite classic, perfected! Our gingerbread recipe, fragrant with spices and a touch of molasses, makes a moist cake or spiced cookies.*

**BAKES TWO BATCHES**

*Traditional*



NET WT 42 OZ (2 LBS 10 OZ) 1.19Kg U

BEST IF BAKED BY:



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OUR SIGNATURE RECIPE FOR

## TRADITIONAL GINGERBREAD CAKE

*Delicious, homemade baked goods are easy with our signature mixes. Our tender, spiced gingerbread recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and in minutes enjoy warm cakes and cookies!*



### TO MAKE 1 CAKE YOU'LL NEED

- 1 1/4 cups hot water
- 1/2 cup vegetable oil
- 1 large egg

EACH BATCH BAKES 1 CAKE, 1 DOZEN LARGE COOKIES, OR 3 DOZEN DROP COOKIES

### BAKER'S TIP:

Customize your gingerbread: Add up to 1 cup diced crystallized ginger in step 2.



### THIS BOX CONTAINS 2 BAGS OF GINGERBREAD MIX.

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

### GINGERBREAD COOKIES

- PREHEAT** oven to 350°F. Lightly grease baking sheet or line with parchment.
- BEAT** 1 bag of mix with 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.
- ROLL** dough 1/4"-thick on well floured surface. Cut into shapes and place on prepared baking sheet. For sugar topped drop cookies, shape into 1" balls. Roll in sugar and place on baking sheet, flattening slightly.
- BAKE** for 12-14 minutes until set. Allow to cool on baking sheet for 5 minutes and then transfer to a rack to finish cooling.

COMPLIMENTS OF *The King Arthur Flour Kitchen*

OUR SIGNATURE RECIPE FOR

## TRADITIONAL GINGERBREAD MIX

*Our premium mixes make delicious baking simple. We've chosen the best ingredients and done the measuring for you. So all you have to do is mix, bake, and in minutes enjoy home-made treats fresh from the oven with family and friends.*

We're all bakers. Our expertise and love of baking goes into everything we do – that's why our mixes are so good. They come from tried-and-true, favorite recipes that we've perfected over the years, and now we're bringing them into your kitchen.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

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



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

### Nutrition Facts

Serving Size 1/4 cup mix (50g)  
Servings Per Container 24

Amount Per Serving	Mix Prepared	
<b>Calories</b>	180	270
Calories from Fat	0	90
	% Daily Value**	
<b>Total Fat</b> 0g*	0%	15%
Saturated Fat 0g	0%	5%
Trans Fat 0g		
<b>Cholesterol</b> 0mg	0%	5%
<b>Sodium</b> 260mg	11%	11%
<b>Total Carbohydrate</b> 42g	14%	14%
Dietary Fiber 1g	4%	4%
Sugars 20g		
<b>Protein</b> 3g		
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	8%	8%
Iron	15%	15%
Thiamin	10%	10%
Riboflavin	6%	6%
Niacin	6%	6%
Folic Acid	10%	10%

\*Amount in Mix. Prepared contributes an additional 90 Calories (80 Calories from Fat). 10 g Total Fat (1 g Saturated Fat), 15 mg Cholesterol, 10 mg Sodium, 1 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: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Molasses (molasses, maltodextrin), Spices, Cornstarch, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Salt, Natural Flavor, Baking Soda, Caramel Color. CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800.827.6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

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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