



GINGERBREAD MIX

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!



YOU'LL NEED

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

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.



- 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** 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

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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.

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

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
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.



OUR SIGNATURE RECIPES

GINGERBREAD MIX

Our favorite classic gingerbread recipe, fragrant with spice and sweet with molasses, for moist cakes or spiced cookies.

**•BAKES•
COOKIES
OR CAKE**



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

Nutrition Facts

Serving Size 1/4 cup mix (50g)
Servings Per Container 12

Amount Per Serving	Mix Prepared	
Calories	180	270
Calories from Fat	0	90
% Daily Value**		
Total Fat 0g*	0%	15%
Saturated Fat 0g	0%	5%
Trans Fat 0g		
Cholesterol 0mg	0%	5%
Sodium 260mg	11%	11%
Total Carbohydrate 42g	14%	14%
Dietary Fiber 1g	4%	4%
Sugars 20g		
Protein 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 (90 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.
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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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BEST IF BAKED BY:



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