



# GINGERBREAD CAKE & COOKIE MIX

> 100% EMPLOYEE OWNED

## GINGERBREAD COOKIES

BAKES 1 DOZEN LARGE COOKIES, 3 DOZEN DROP COOKIES, OR ONE 9" x 9" CAKE

### YOU'LL NEED

- 1 STICK (8 TABLESPOONS) BUTTER, SOFTENED
- 1 LARGE EGG
- 3 TABLESPOONS HOT WATER

### DIRECTIONS

**1. BEAT** mix with butter until crumbly. Add egg and 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 or longer.

**2. PREHEAT** oven to 350°F. Lightly grease baking sheet or line with parchment.

**3. ROLL** dough 1/4"-thick on well-floured surface. Cut into shapes and place on prepared baking sheet.

**4. BAKE** for 12 to 14 minutes until set. Allow to cool on baking sheet for 5 minutes and then transfer to a rack to finish cooling.

For guidelines on baking at high altitude visit [Bakewith.us/Altitude](http://Bakewith.us/Altitude)

### SUGAR TOPPED DROP COOKIES:

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

### GINGERBREAD CAKE:

Stir mix with 1 1/4 cups hot water, 1/2 cup oil, and 1 large egg by hand until evenly blended. Pour into lightly greased 9" x 9" x 2" pan and gently shake to level. Bake in a preheated 350°F oven for 35 to 45 minutes. Cake is done when cake tester inserted in center comes out clean. Cool on a rack. Serve right from the pan.



### BAKING WITH JOY SINCE 1790

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.



**FOLLOW US!**  
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)  
[KINGARTHURBAKING.COM](http://KINGARTHURBAKING.COM)



### WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.  
855-371-BAKE (2253)  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)



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



Sourced non-GMO. Learn more at [KingArthurBaking.com/non-gmo](http://KingArthurBaking.com/non-gmo)



# GINGERBREAD CAKE & COOKIE MIX



BAKES A  
FAMILY  
FAVORITE

DELICIOUS  
FAST & EASY

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

SERVING  
SUGGESTION

## GINGERBREAD CAKE & COOKIE MIX

### Nutrition Facts

12 servings per container  
Serving size 1/4 cup mix (50g)

|                    | Mix            |     | Prepared       |     |
|--------------------|----------------|-----|----------------|-----|
| Calories           | 180            |     | 260            |     |
|                    | % Daily Value* |     | % Daily Value* |     |
| Total Fat          | 0g             | 0%  | 8g             | 10% |
| Saturated Fat      | 0g             | 0%  | 5g             | 25% |
| Trans Fat          | 0g             |     | 0g             |     |
| Cholesterol        | 0mg            | 0%  | 35mg           | 12% |
| Sodium             | 260mg          | 11% | 260mg          | 11% |
| Total Carbohydrate | 42g            | 15% | 42g            | 15% |
| Dietary Fiber      | 1g             | 4%  | 1g             | 4%  |
| Total Sugars       | 20g            |     | 20g            |     |
| Incl. Added Sugars | 20g            | 40% | 20g            | 40% |
| Protein            | 3g             |     | 4g             |     |
| Vitamin D          | 0mcg           | 0%  | 0.1mcg         | 0%  |
| Calcium            | 80mg           | 6%  | 80mg           | 6%  |
| Iron               | 1.7mg          | 10% | 1.7mg          | 10% |
| Potassium          | 160mg          | 4%  | 170mg          | 4%  |

\*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.

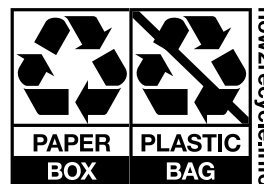
**INGREDIENTS:** KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, MOLASSES (MOLASSES, MALTODEXTRIN), SPICES, BAKING POWDER (CORN STARCH, BAKING SODA, MONOCALCIUM PHOSPHATE), SEA SALT, NATURAL FLAVOR.

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**



BEST IF BAKED BY:



GINGERBREAD  
CAKE & COOKIE MIX  
100313M403J 211574



0 71012 10648 6