Commercial Recipe:

Gingerbread Mix - Instructions:
Yield: 1 Loaf / 4 Mini Loaves / 12 Muffins / 48 Mini Muffins
Ingredients:
11 oz. Mix
1 egg
4 oz. (1 stick) butter, softened
1/2 cup water
1/2 cup molasses
Directions:
1. Spray tin(s) with flour-based cooking spray.
2. Cream butter in large mixing bowl until light and fluffy.
3. Beat in egg.
4. Beat in water and molasses.
5. Add Mix and blend on slow speed until well blended, scraping the sides of the bowl several times.
6. Pour batter into prepared loaf pan or tin(s).
5. Bake in pre-heated 350° oven according to pan size:
Standard loaf pan: 35-40 minutes
Mini loaf pan: 25-30 minutes
Standard muffins: 20-25 minutes
Mini muffins: 8-10 minutes
5. Bake until toothpick or pick inserted in center come out clean. Remove from oven and cool in pan or on wire rack for 10 minutes before removing from pan.

Please Scan QR code for more information.