

Commercial Recipe:

Gluten Free, Vegan Gingerbread Cookie Mix - Instructions:

Yield: Per batch of 24 cookies use:

Ingredients:

12 oz. Mix
9 TBSP melted butter (Measure after melting)*
*for VEGAN prep option replace butter with melted coconut oil
shortening, or vegan butter)
3 TBSP maple syrup
3 TBSP water

Directions:

1. Add melted butter (or vegan alternative), maple syrup, and water to mix.
2. Stir until dough starts to form, then knead with hands for at least 3 minutes until uniform, smooth dough is achieved. If necessary, add more water 1/4 teaspoon at a time.
3. Roll out dough onto parchment paper until it is 1/4" thick.
4. Cut out shapes and gently transfer to baking sheet lined with parchment paper.
5. Bake 14 minutes in pre-heated 325°F oven.
6. Cool completely before (optional) frosting, glazing, or decorating.



Please Scan QR code for more information.