

Gingerbread Cookie Mix - Gluten Free, Vegan

BAEZ

Product Description

OliveNation Gingerbread Cookie Mix is made from a gluten free flour blend, processed in accordance with 21 CFR Part 117 subpart B and in compliance with state and federal requirements for food safety and quality.

Product Ingredients

Gluten Free Flour (Sweet White Rice Flour, Whole Grain Brown Rice Flour, Whole Grain Sweet White Sorghum Flour, Tapioca Flour, Xanthan Gum), Cane Sugar, Brown Sugar, Molasses Powder, Corn Starch, Cinnamon, Baking Soda, Ginger, Salt

Allergens

None

Shelf Life

12 Months

Origin

United States

Storage

Keep tightly sealed in a cool, dark place

Appearance

Finely granulated cream cookie mix

Aroma

Warm ginger cinnamon

Flavor

Gingerbread flavor

Nutrition Facts	
Serving size	14g
Amount per serving	
Calories	35
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 12g	3%
Dietary Fiber 0g	0%
Total Sugars 4g	
Added Sugars 4g	8%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 0.1mg	0%
Potassium 20mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Gingerbread Cookie Recipe
<u>You'll need:</u>
12oz Gingerbread Cookie Mix
9 Tbsp melted vegetable shortening
3 Tbsp Maple Syrup
3 Tbsp Water
<u>Directions:</u>
Preheat oven to 325°F with oven rack on the center
Melt vegetable shortening (measure after melting)
Put 12oz Gingerbread Cookie Mix in a medium bowl
Add melted shortening, maple syrup and water
Stir until dough starts to form; knead for at least 2 minutes with hands until uniform dough is achieved. Add extra tbsp water if dough is dry
Roll dough until 1/4" thick
Use cookie cutters to create your shapes
Gather and reroll scraps & repeat
Transfer to a parchment lined baking sheet
Bake for 14 minutes
Completely cool before touching or decorating