

Gingerbread Cookie Mix

(Use mix within 6 months)

1 jar Gingerbread Cookie Mix

$\frac{1}{4}$ cup butter

$\frac{3}{4}$ cup molasses

1 egg

Empty contents of jar into a large bowl. Mix well. Add softened butter, molasses, and egg. Mix completely until well blended. Dough will be very stiff. Cover and refrigerate 1 hour. Preheat oven to 350°F. Roll dough to $\frac{1}{4}$ -inch thickness on a lightly floured surface. Cut into shapes with a cookie cutter. Place on lightly greased cookie sheets, about 2 inches apart. Bake for 10-12 minutes. Decorate as desired.



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Nutrition Facts

24 servings per container

Serving size 1 cookie (43g)

Amount per serving

Calories **150**

% Daily Value*

Total Fat 2.5g 3%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 65mg 3%

Total Carbohydrate 31g 11%

Dietary Fiber 1g 4%

Total Sugars 16g

Includes 16g Added Sugars 32%

Protein 2g

Vitamin D 0mcg 0%

Calcium 60mg 4%

Iron 1mg 6%

Potassium 186mg 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.



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