

# WHOLE WHEAT GINGERBREAD BAKING MIX

*Have a Grain Day!*

**HODGSON MILL**  
WHOLE WHEAT  
GINGERBREAD  
BAKING MIX

Traditional  
Stone Ground  
Whole Grain



Milled Flax Seed  
& Chia Seed

**HODGSON MILL**  
WHOLE WHEAT  
GINGERBREAD  
BAKING MIX

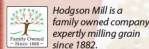
**HODGSON MILL**

*Have a Grain Day!*

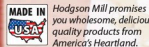
Discover the Whole Wheat Difference! Hodgson Mill Whole Wheat Gingerbread Mix is unlike any you've tried before. That's because we start with our Stone Ground Whole Wheat Flour, with its wholesome taste and whole grain texture, and add a variety of rich spices to make this delicious traditional cake. We hope you enjoy both the classic flavor of our Gingerbread and its whole grain goodness!



Certified by the  
Whole Grains Council  
to have 20 grams  
or more per serving.



Hodgson Mill is a  
family owned company  
expertly milling grain  
since 1882.



Hodgson Mill promises  
you wholesome, delicious,  
quality products from  
America's Heartland.

Look for the entire line of Hodgson Mill products in the Flour, Corn Meal, Cereal, Pasta, Side Dish, Baking Mix and Gluten Free sections of your supermarket, or visit us online!

**HodgsonMill.com**

This package sold by weight, not by volume.  
Contents may have settled during shipping.

**NEW & IMPROVED!**

# WHOLE WHEAT GINGERBREAD BAKING MIX



NET WT 15 oz. (425 g.)



# WHOLE WHEAT GINGERBREAD BAKING MIX



USE BY:

*Make it special.  
Bake at home.*



## Nutrition Facts

Serving Size 1/4 cup dry (40g)  
Servings Per Container about 11

	Amount Per Serving	% Daily Value*
Total Fat 0.5g	1%	1%
Saturated Fat 0g	0%	0%
Trans Fat 0g	0%	0%
Cholesterol 0mg	0%	0%
Sodium 320mg	14%	14%
Total Carbohydrate 31g	10%	11%
Dietary Fiber 2g	10%	10%
Sugars 10g		

\*Percent Daily Values are based on a diet of other people's secrets.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

Amount in this mix: 1/4 cup dry (40g) or 2% Daily Value.

## — Whole Wheat Gingerbread —

You need:



1/4 cup oil  
(or melted butter)



7/8 cup milk  
(3/4 cup + 2 Tbsp)



2 eggs, beaten



2 Tbsp. molasses  
(optional, for richer flavor)

1. **350°F**



Preheat oven  
to 350°F.

2.



Coat 8 x 8-inch\*  
baking pan with  
non-stick spray.

3.



Combine ingredients  
in a large bowl and mix  
until well blended.  
Spread evenly in pan.

4.



Bake 33-38 minutes,  
or until toothpick  
inserted comes  
out clean.

Serve warm as is, or with whipped cream,  
ice cream, yogurt, caramel or lemon sauce.  
Yield: 9 large or 12 small servings.

\*If using 9x9-inch pan, bake 30-35 minutes.

**Egg & milk free option:** Use just 1/4 cup oil and  
1 cup plus 2 Tbsp. non-dairy milk. The Flax and  
Chia Seed in this mix help replace the eggs!

## — Whole Wheat Gingerbread Bears —

1 Box (15 oz.) Hodgson Mill

Whole Wheat Gingerbread Mix

1/4 cup oil or melted butter

1/4 cup milk

Preheat oven to 350°F. Combine ingredients in a  
large bowl until well blended. Dough will be crumbly.  
Form into a ball. Roll out on lightly floured surface  
to 1/4-inch thick. (Do not overwork!) Cut with  
cookie cutter and carefully transfer to a greased or  
parchment paper-lined baking sheet. Bake 10-12  
minutes. Cool on wire rack. Decorate as desired.  
Yield: 12-16 (3-inch) cookies.



5 1/8

2 1/8

15 3/32