

**GINGERBREAD COOKIES (MIX)**

**Yield** 100

**Portion** 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
222 cal	33 g	2 g	9 g	0 mg	244 mg	25 mg

**Ingredient**

GINGERBREAD MIX  
 COOKIE MIX,SUGAR  
 SHORTENING  
 WATER  
 COOKING SPRAY,NONSTICK

**Weight**

5 lbs  
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 3-5/8 oz  
 1-3/8 lbs  
 2 oz

**Measure**

1/2 cup  
 2-5/8 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Place Gingerbread Cake Mix, Sugar Cookie Mix, and shortening in mixer bowl. Mix at low speed for 1 minute.
- 2 Add water gradually to mixture while still beating at low speed for 1 minute until sides of bowl become clean. Scrape down bowl; mix at low speed for 1 minute.
- 3 Divide dough into 10 pieces, about 1 pound 2 ounce each. Form into rolls about 20 inches long; slice each roll into 20 pieces.
- 4 Lightly spray each pan with non-stick cooking spray. Place in rows 4 by 6 on lightly sprayed sheet pans. Flatten cookies to 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 9 minutes or until done on low fan, open vent.
- 6 Loosen cookies from pans while still warm.