



McLAREN'S

GINGERBREAD CAKE MIX

TO MAKE MCLAREN'S GINGERBREAD YOU WILL NEED TO ADD 4 THINGS TO THE ENCLOSED MIX,

1 CUP OF MOLASSES
1 EGG
3/4 CUP OF HOT WATER
1/2 CUP OF SHORTENING

PREHEAT OVEN TO 325 DEGREES F.

GREASE AND FLOUR A 9 X 9 X 2 SQUARE PAN OR A DEEP ROUND CAKE PAN.

BEAT ALL INGREDIENTS TOGETHER ON LOW SPEED FOR ABOUT 30 SECONDS. SCRAPE BOWL.

BEAT ON MEDIUM SPEED FOR 3 MINUTES, SCRAPING BOWL A FEW TIMES.

POUR BATTER INTO PAN AND BAKE FOR 50-55 MINUTES, BE SURE WOODEN TOOTHPICK OR SKEWER INSERTED INTO THE CENTER OF THE CAKE COMES OUT CLEAN.

COOL FOR 10-15 MINUTES AND THEN REMOVE FROM CAKE PAN,

FAMILY SERVING SUGGESTION
SERVE WARM WITH FRESH WHIPPED CREAM.

GINGERBREAD MIX INGREDIENTS: FLOUR, CANE SUGAR, GROUND GINGER,
CINNAMON, BAKING SODA, SALT

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