



Gingerbread Loaf





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IDDSI LEVELS 4 5 6



INGREDIENTS

	1 Serving	4 Servings	8 Servings	16 Servings
THICK & EASY® Texture Modified Bread & Dessert Mix Item: 118519	2 Tbsp	½ cup	1½ bag ~ 1 cup	1 bag
Brown sugar	¼ tsp	1 tsp	2 tsp	1 Tbsp + 1 tsp
Cinnamon	1/8 tsp	½ tsp	1 tsp	2 tsp
Nutmeg	dash	1/8 tsp	¼ tsp	½ tsp
Cloves	dash	1/8 tsp	¼ tsp	½ tsp
Ginger	2 -3 dashes	¼ tsp	½ tsp	1 tsp
Vegetable oil	1/2 Tbsp	2 Tbsp	4 Tbsp	8 Tbsp
Vanilla extract	1 – 2 drops	¼ tsp	½ tsp	1 tsp
Water, hot	2 ½ Tbsp	2/3 cup	1 1/3 cup	2 2/3 cup
Molasses	¾ tsp	1 Tbsp	2 Tbsp	¼ cup
Prepared Vanilla or Cream Cheese Frosting	As needed	As needed	As needed	As needed

NUTRITION

Serving Size: 2 oz per serving (about ¼ cup)

Calories: 140

Total Fat: 8g

Saturated Fat: 1g

Trans Fat: 0g

Cholesterol: 0mg

Sodium: 75mg

Total Carbs: 18g

Dietary Fiber: 0g

Total Sugars: 8g

Added Sugars: 4g

Protein: 2g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 0% DV

Potassium: 0% DV

DIRECTIONS

1. Stir together the brown sugar, cinnamon, nutmeg, cloves, ginger, and **THICK & EASY® Bread and Dessert Mix** in a mixing bowl.
2. Add oil and stir until mixture resembles wet sand.
3. Add vanilla extract to hot water and add to bread mixture, stirring briskly with wire whip until blended.
4. Immediately stir in the molasses and mix well.
5. Line pan(s) with plastic wrap or foil and spray with cooking spray. Pour mixture into pan(s) and spread evenly with a spatula. Cover and refrigerate until cooled or freeze to allow for easier cutting and handling when ready to serve. Partially thaw loaf prior cutting and serving.

TO SERVE

- Remove foil or plastic wrap from gingerbread. Top with frosting and cut into slices.
- Serve one 2 oz slice/portion per serving.