

Christmas Gift Tags

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PRINT INSTRUCTIONS

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PRINT on 8 1/2 x 11 paper or cardstock

You can print all or select the prints you want to print.

CHRISTMAS
GINGERBREAD

You will need
1 1/4 cup water
1 large egg

Preheat oven to 350 degrees.
Lightly grease baking dish.
Stir gingerbread mix, water and egg in a bowl
until blended.
Pour into pan and bake for 32-37 minutes
for an 8x8 pan or 24-29 minutes for a 11x7 pan,
or until toothpick inserted into cake comes out clean.

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GINGERBREAD
COOKIES

You will need
1/4 cup water
3 tablespoons butter, melted

Preheat oven to 375 degrees
or 350 for nonstick cookie sheet.
Stir gingerbread mix, water and butter in a bowl
until blended.
Roll dough into 1 inch balls (about 1 tablespoon)
and place 2 inches apart on cookie sheet.
Bake for 8-10 minutes until edges are firm.
Cool for 1 minutes before removing from cookie sheet.

Makes about 2 dozen cookies

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HOMEMADE

BROWNIE MIX

You will need
1 stick (1/2 cup) butter, melted
2 large eggs
1 teaspoon vanilla extract

Preheat oven to 350 degrees.
Spray 8x8 baking dish with cooking spray.
In a bowl mix together brownie mix,
melted butter, eggs and vanilla.
Pour into baking dish and bake for
25-30 minutes.

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WINTER BLEND
COCOA MIX

Combine 1 cup hot water with
1/3 cup cocoa mix in a mug and enjoy!

No. 25

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