

Little Bay Baking Gingerbread Cookie Mix (Vegan, Gluten-Free, Soy-Free)

(continued on from Part 1 of this review, Pumpkin Bread Mix)

... Up next was the gingerbread cookies. For these I enlisted the help of the two Peanuts, my daughter and my niece. I was busy trying to keep them out of my way and didn't read the directions too well on the package, so my only mistake was to NOT let the sugar mixture COOL before I added and mixed to the flour package! I suppose it did not affect it too much, because the dough still tasted fine. These are a little more complicated to make because you have to melt everything together, so it might not be one to fully make with kids, but still fun.

We rolled out the dough and cut them with several different cookie cutters. I put these in the oven and let them bake. Just to note: do not let them overcook like I did! The ONLY disappointing part of these cookies, was the fact that if you didn't have strong teeth, they would certainly break them off! I cooked mine for 8 minutes because they didn't look done enough, I should have yanked them out of the oven after 6! I made the cookies on the thin side anyway so I should have known better! My cookies were also on the light side because I did not have molasses, only dark corn syrup and honey- which I used half and half of. Still, despite my shortcomings, the flavor of the cookies did not disappoint. In fact, I am munching on them right now! Crunchy! ...(continue onto Part 3 of this review, Cookie Bar Mix)This is a third party review by Go Dairy Free reviewer Amy B. Little Bay Baking products are popping up in natural food stores, but you can also purchase directly from them online. To find a store near you or to order, visit the Little Bay Baking website.