

GINGERBREAD DELUXE

- 1 PKG. (14 OZ.) GINGERBREAD MIX
- 1 TABLESPOON INSTANT COFFEE
- 1 TABLESPOON GRATED ORANGE PEEL
- 1/4 CUP ORANGE JUICE (MINUTE MAID, OF COURSE!)
- 3/4 CUP COCA-COLA

PREPARATION

COMBINE ALL INGREDIENTS. BEAT VIGOROUSLY WITH SPOON UNTIL VERY WELL BLENDED, ABOUT 1 1/2 MINUTES. POUR INTO 8X8X2-INCH GREASED AND FLOUR PAN.

BAKE IN MODERATE OVEN, 350°F, 30 TO 35 MINUTES OR UNTIL CENTER SPRINGS BACK WHEN LIGHTLY TOUCHED.

COOL 10 MINUTES; REMOVE FROM PAN AND SET ON RACK. SERVE AS A HOT BREAD OR AS A DESSERT WITH WHIPPED TOPPING.

WE'LL ADMIT THAT WE WAS AMUSED THAT THIS RECIPE BEGINS WITH A GINGERBREAD MIX! BY ADDING THE OTHER INGREDIENTS, THOUGH, YOU'LL GIVE THE BREAD A HOMEMADE FLAVOR, AND SAVE TIME IN THE PROCESS!

MAKES 6 SERVINGS (ABOUT 2X4 INCHES).