



## Lemon-Coconut Squares

 Dairy Free

READY IN



230 min.

SERVINGS



20

CALORIES



111 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.3 cup butter melted
- 0.5 tsp calumet baking powder
- 2 eggs
- 0.3 cup baker's angel flake coconut
- 2 Tbsp flour
- 1 tsp lemon zest divided
- 1 cup sugar divided
- 1.3 cups vanilla wafers crushed finely

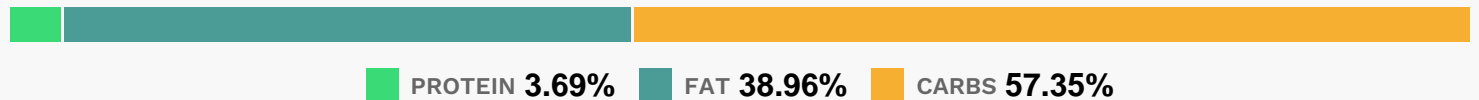
## Equipment

- bowl
- frying pan
- oven
- whisk

## Directions

- Heat oven to 350F.
- Combine wafer crumbs, 1/4 cup sugar, butter and lemon zest; press onto bottom of 8-inch square pan.
- Bake 8 min.
- Whisk eggs and remaining sugar in small bowl until blended and thickened.
- Add lemon juice, flour and baking powder; mix well.
- Pour over crust; sprinkle with coconut.
- Bake 25 to 30 min. or until center is set and top is lightly browned. Cool completely. Refrigerate several hours or until chilled before cutting to serve.

## Nutrition Facts



## Properties

Glycemic Index:15.7, Glycemic Load:11.48, Inflammation Score:-1, Nutrition Score:1.2426087009194%

## Nutrients (% of daily need)

Calories: 111.27kcal (5.56%), Fat: 4.93g (7.59%), Saturated Fat: 1.84g (11.51%), Carbohydrates: 16.34g (5.45%), Net Carbohydrates: 15.97g (5.81%), Sugar: 12.42g (13.8%), Cholesterol: 16.44mg (5.48%), Sodium: 76.38mg (3.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.1%), Selenium: 1.93µg (2.75%), Vitamin B2: 0.05mg (2.65%), Vitamin B1: 0.04mg (2.64%), Folate: 10.06µg (2.52%), Vitamin A: 125.31IU (2.51%), Manganese: 0.05mg (2.28%), Phosphorus: 18.92mg (1.89%), Fiber: 0.36g (1.46%), Vitamin B3: 0.25mg (1.24%), Calcium: 11.38mg (1.14%)