

Lemon Gingerbread Mini Cakes



Gluten Free



READY IN

ready

55 min.

SERVINGS

servings

48

CALORIES

calories

50 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 1 large eggs
- ☐ 2 teaspoons gingerroot fresh finely grated
- ☐ 10 ounce dickinson's® lemon curd divided
- ☐ 2 tablespoons juice of lemon
- ☐ 1.8 cups powdered sugar
- ☐ 2 tablespoons water
- ☐ 1 cup non-dairy whipped topping frozen thawed

- ☐ 14.5 ounce gingerbread mix pillsbury®
- ☐ 14.5 ounce gingerbread mix pillsbury®

Equipment

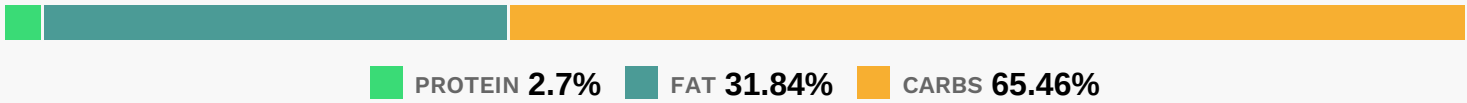
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ ziploc bags
- ☐ wax paper
- ☐ muffin liners

Directions

- ☐ Heat oven to 350 degrees F. Coat 48 mini muffin cups with baking spray with flour.
- ☐ Combine gingerbread mix, 1 cup water, butter, egg and ginger in large bowl. Beat with electric mixer on medium speed 1 minute. Divide batter evenly into prepared mini muffin cups.
- ☐ Bake 12 to 15 minutes or until toothpick inserted in center comes out clean. Cool in pan 3 minutes.
- ☐ Whisk powdered sugar, lemon juice and remaining 2 tablespoons water in medium bowl until smooth and blended.
- ☐ Place wax paper under wire rack.
- ☐ Remove mini cakes from pan. Dip bottoms immediately into lemon glaze.
- ☐ Place on wire rack, bottom side up. Cool completely.
- ☐ Whisk whipped topping and 1/2 cup lemon curd in medium bowl until blended. Spoon into 1-quart heavy-duty resealable plastic bag.
- ☐ Cut 1/2-inch corner off bottom of bag.
- ☐ Place remaining lemon curd in separate 1-quart heavy-duty resealable plastic bag.

Cut 1/4-inch corner off bottom of bag. Squeeze whipped topping mixture onto each minicake. Top with a small dollop of lemon curd. Chill until ready to serve.

Nutrition Facts



Properties

Glycemic Index:1.35, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.20173913062267%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 50.48kcal (2.52%), Fat: 1.81g (2.78%), Saturated Fat: 1.17g (7.29%), Carbohydrates: 8.36g (2.79%), Net Carbohydrates: 8.35g (3.04%), Sugar: 8.21g (9.13%), Cholesterol: 6.45mg (2.15%), Sodium: 28.06mg (1.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.35g (0.69%)