

Lemon-Glazed Ginger Loaf

Vegetarian







SIDE DISH

Ingredients

1 teaspoon double-acting baking powder
O.3 teaspoon baking soda
5 tablespoons butter
2 large eggs
0.8 cup yogurt plain fat-free
1.3 cups flour all-purpose
1 tablespoon ginger fresh grated peeled

1 cup granulated sugar

	1 tablespoon juice of lemon fresh
	0.5 cup powdered sugar sifted
	0.1 teaspoon salt
	1 teaspoon vanilla extract
	0.3 cup flour whole wheat
Equipment	
	bowl
	frying pan
	oven
	knife
	wire rack
	blender
	loaf pan
	measuring cup
Directions	
	Preheat oven to 35
	Beat butter and granulated sugar in a large bowl with a mixer at medium speed until well blended.
	Add eggs, ginger, and vanilla; beat well.
	Lightly spoon flours into dry measuring cups; level with a knife.
	Combine flours, baking powder, baking soda, and salt.
	Add flour mixture and yogurt alternately to sugar mixture, ending with flour mixture.
	Pour batter into an 8 x 4-inch loaf pan coated with cooking spray.
	Bake at 350 for 57 minutes or until a wooden pick inserted in center comes out clean.
	Combine powdered sugar and lemon juice in a small bowl; stir until smooth.
	Spread over top of loaf, and cool in pan on a wire rack.

Nutrition Facts

PROTEIN 7.28% FAT 24.69% CARBS 68.03%

Properties

Glycemic Index:25.17, Glycemic Load:19.4, Inflammation Score:-2, Nutrition Score:4.6482608525649%

Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 209.7kcal (10.49%), Fat: 5.83g (8.97%), Saturated Fat: 3.31g (20.72%), Carbohydrates: 36.15g (12.05%), Net Carbohydrates: 35.4g (12.87%), Sugar: 22.87g (25.41%), Cholesterol: 43.85mg (14.62%), Sodium: 144.22mg (6.27%), Alcohol: 0.11g (100%), Alcohol %: 0.2% (100%), Protein: 3.87g (7.73%), Selenium: 10.07µg (14.39%), Manganese: 0.24mg (11.83%), Vitamin B1: 0.14mg (9.15%), Vitamin B2: 0.15mg (9.11%), Folate: 33.13µg (8.28%), Phosphorus: 76.46mg (7.65%), Calcium: 59.78mg (5.98%), Iron: 0.98mg (5.44%), Vitamin B3: 1.02mg (5.1%), Vitamin A: 192.22IU (3.84%), Vitamin B5: 0.32mg (3.16%), Magnesium: 12.1mg (3.03%), Zinc: 0.45mg (3%), Fiber: 0.75g (2.99%), Vitamin B12: 0.18µg (2.96%), Potassium: 83.61mg (2.39%), Copper: 0.05mg (2.26%), Vitamin B6: 0.04mg (2.19%), Vitamin E: 0.26mg (1.72%), Vitamin D: 0.17µg (1.11%)