



Lemon-Swirled Gingerbread

 Gluten Free

READY IN



45 min.

SERVINGS



9

CALORIES



139 kcal

SIDE DISH

Ingredients

- ☐ 6 ounce cream cheese softened
- ☐ 1 large eggs
- ☐ 0.5 cup lemon curd
- ☐ 2 teaspoons regular powdered sugar lemon-flavored
- ☐ 0.3 cup sugar
- ☐ 10 ounce gingerbread mix with betty crocker)
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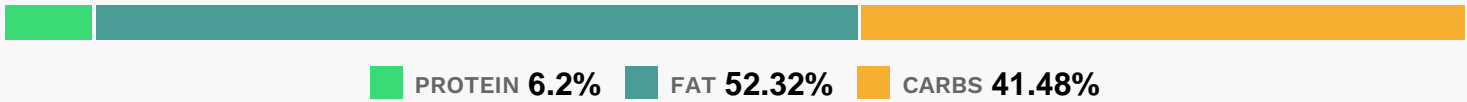
Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Place cream cheese in a medium mixing bowl; beat at medium speed of an electric mixer until smooth. Gradually add 1/4 cup sugar, beating well.
- ☐ Add egg, beating just until blended. Fold in lemon curd.
- ☐ Prepare gingerbread batter according to package directions.
- ☐ Pour half of batter into a greased 8" square pan. Dollop lemon mixture over batter; pour remaining batter over lemon mixture. Swirl a knife through batter, touching bottom of pan and swirling to bring some lemon mixture to top of cake.
- ☐ Bake at 350 for 35 minutes or until knife inserted in center comes out clean. Cool in pan on a wire rack. Sift powdered sugar over cake.

Nutrition Facts



Properties

Glycemic Index:10.79, Glycemic Load:4.16, Inflammation Score:-2, Nutrition Score:1.4152173746539%

Nutrients (% of daily need)

Calories: 139.27kcal (6.96%), Fat: 8.2g (12.62%), Saturated Fat: 4.73g (29.58%), Carbohydrates: 14.63g (4.88%), Net Carbohydrates: 14.61g (5.31%), Sugar: 14.24g (15.83%), Cholesterol: 39.76mg (13.25%), Sodium: 104.96mg (4.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.19g (4.38%), Vitamin A: 283.82IU (5.68%), Selenium: 3.37µg (4.81%), Vitamin B2: 0.07mg (4.12%), Phosphorus: 31.22mg (3.12%), Calcium: 21.5mg (2.15%), Vitamin B5: 0.19mg (1.93%), Vitamin B12: 0.09µg (1.52%), Vitamin E: 0.22mg (1.47%), Zinc: 0.17mg (1.11%), Folate: 4.31µg (1.08%)