



## Mini Lemon Pound Cakes

READY IN



120 min.

SERVINGS



60

CALORIES



63 kcal

DESSERT

## Ingredients

- ☐ 0.8 cup butter softened
- ☐ 4 oz cream cheese softened (half of 8-oz package)
- ☐ 1.5 cups granulated sugar
- ☐ 3 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.1 teaspoon salt
- ☐ 2 teaspoons lemon zest grated
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 0.3 cup powdered sugar

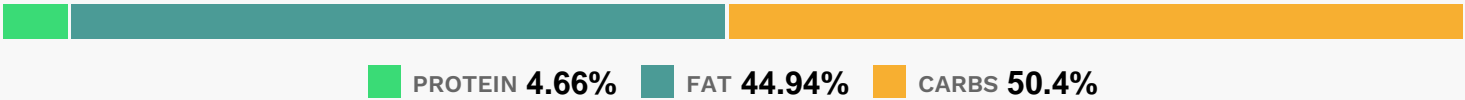
## Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F.
- ☐ Place mini paper baking cup in each of 60 mini muffin cups; spray paper cups with cooking spray.
- ☐ In large bowl, beat butter and cream cheese with electric mixer on medium speed 2 minutes or until light and fluffy. Gradually add granulated sugar, beating until blended. Beat on medium speed 5 minutes.
- ☐ Add eggs, one at a time, beating just until blended after each addition. On low speed, beat in flour and salt until smooth. Beat in lemon peel and juice. Divide batter evenly among muffin cups.
- ☐ Bake 15 to 17 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- ☐ Sprinkle cakes with powdered sugar before serving.

## Nutrition Facts



## Properties

Glycemic Index:2.87, Glycemic Load:5.24, Inflammation Score:-1, Nutrition Score:0.88086955913383%

## Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

**Nutrients (% of daily need)**

Calories: 62.87kcal (3.14%), Fat: 3.19g (4.91%), Saturated Fat: 0.93g (5.81%), Carbohydrates: 8.05g (2.68%), Net Carbohydrates: 7.96g (2.9%), Sugar: 5.58g (6.2%), Cholesterol: 10.09mg (3.36%), Sodium: 40.79mg (1.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.74g (1.49%), Vitamin A: 138.82IU (2.78%), Selenium: 1.93µg (2.76%), Vitamin B2: 0.03mg (1.89%), Folate: 7.06µg (1.76%), Vitamin B1: 0.03mg (1.75%), Manganese: 0.02mg (1.12%), Iron: 0.19mg (1.05%), Phosphorus: 10.45mg (1.05%)