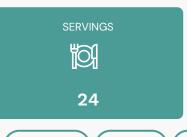


Triple-Ginger Bars

Dairy Free







ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

1 box cake mix white
0.5 cup butter melted
2 eggs
0.3 cup candied ginge

O.3 cup candied ginger finely chopped

1 tablespoon ginger grated

1 teaspoon ground ginger

2 tablespoons evaporated cane juice

Equipment

	bowl	
	frying pan	
	oven	
Directions		
	Heat oven to 350°F (325°F for dark or nonstick pan). Grease and lightly flour bottom only of 13x9-inch pan, or spray with baking spray with flour.	
	In large bowl, mix cake mix, butter and eggs with spoon until well blended. Stir in remaining ingredients except sugar.	
	Spread batter evenly in pan.	
	Sprinkle with sugar.	
	Bake 18 to 23 minutes or until edges are very light golden brown. Cool completely, about 1 hour. For bars, cut into 6 rows by 4 rows. Store loosely covered.	
Nutrition Facts		
	PROTEIN 4.33% FAT 34.37% CARBS 61.3%	

Properties

Glycemic Index:0.63, Glycemic Load:0.01, Inflammation Score:-2, Nutrition Score:2.2786956415714%

Nutrients (% of daily need)

Calories: 128.05kcal (6.4%), Fat: 4.96g (7.63%), Saturated Fat: 1.33g (8.3%), Carbohydrates: 19.89g (6.63%), Net Carbohydrates: 19.64g (7.14%), Sugar: 11.23g (12.48%), Cholesterol: 13.64mg (4.55%), Sodium: 199.37mg (8.67%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.4g (2.81%), Phosphorus: 81.18mg (8.12%), Calcium: 50.79mg (5.08%), Selenium: 3.03µg (4.32%), Folate: 16.89µg (4.22%), Vitamin B2: 0.07mg (3.85%), Vitamin A: 188.99IU (3.78%), Manganese: 0.07mg (3.68%), Vitamin B1: 0.05mg (3.25%), Iron: 0.5mg (2.79%), Vitamin B3: 0.53mg (2.64%), Vitamin E: 0.37mg (2.49%), Vitamin B5: 0.12mg (1.25%), Copper: 0.02mg (1.06%), Fiber: 0.25g (1.02%)