


**THICK
& EASY**

Easy-to-Swallow Mini Lemon Loafs





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IDDSI LEVELS



INGREDIENTS

	2 Servings	8 Servings	16 Servings
CAKE			
Thick & Easy® Texture Pureed Bread & Dessert Mix Item: 118519	1/4 cup	1/2 bag (about 1 cup)	1 bag
Sugar	1/2 Tbsp	2 Tbsp	1/4 cup
Vegetable oil	1 Tbsp	1/4 cup	1/2 cup
Vanilla extract	1/4 tsp	1 tsp	2 tsp
Lemon juice	2 Tbsp	1/2 cup	1 cup
Water, hot	1/4 cup	1 cup	2 cups
Yellow food coloring	1 drop	4 drops	8 drops
LEMON GLAZE			
Powdered sugar	2 Tbsp	1/2 cup	1 cup
Lemon juice	1/2 tsp	2 tsp	4 tsp

Use mini loaf pans (3 3/4" x 2 1/2") or Muffin cups

NUTRITION

Serving Size: 1 portion (about 1/4 cup or #20 scoop and 1 tsp glaze)

Calories: 150

Total Fat: 8g

Saturated Fat: 1g

Trans Fat: 0g

Cholesterol: 0mg

Sodium: 70mg

Total Carbs: 20g

Dietary Fiber: 0g

Total Sugars: 10g

Added Sugars: 6g

Protein: 2g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 0% DV

Potassium: 0% DV

DIRECTIONS

1. Lightly spray muffin cups or pans with non-stick cooking spray or line with plastic wrap.
2. Combine sugar and **THICK & EASY® Pureed Bread & Dessert Mix**; stir well.
3. Add oil to bread mix and stir until mixture resembles wet sand.
4. Add the vanilla extract and lemon juice to the hot water and stir to combine.
5. Add water to bread mix and stir briskly until mixture starts to thicken.
6. Immediately portion into mini loaf pans or muffin cups and spread evenly.
7. Cover and allow to rest at room temperature or in refrigerator for a minimum of 30 minutes.
8. While cakes are resting, prepare glaze by adding lemon juice to the powdered sugar and stirring until well blended.
9. Carefully remove prepared cakes from pans and portion onto serving dishes.
10. Drizzle each loaf/cake with 1 tsp of lemon glaze just prior to serving.