



Lemon Almond Mini Cakes



1/12th of recipe (1 mini cake): 122 calories, 6g total fat (0.5g sat fat), 124mg sodium, 19g carbs, 2g fiber, 1.5g sugars, 3.5g protein

SmartPoints® value 3*

Prep: 15 minutes **Cook:** 30 minutes



Ingredients

1 cup whole-wheat flour
1/2 cup all-purpose flour
1/3 cup Truvia spoonable no-calorie sweetener (or another natural brand that's about twice as sweet as sugar)
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
3/4 cup unsweetened vanilla almond milk
1/2 cup unsweetened applesauce
1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute
1/4 cup olive oil
1/4 cup lemon juice
1 1/4 tsp. lemon zest
1/2 tsp. vanilla extract
1/2 tsp. almond extract
1 oz. (about 1/4 cup) sliced almonds
Optional topping: powdered sugar

Directions

Preheat oven to 350 degrees. Line a 12-cup muffin pan with foil baking cups, or spray it with nonstick spray.

In a medium-large bowl, combine both types of flour, sweetener, baking powder, baking soda, and salt. Mix well.

In a medium bowl, combine all remaining ingredients *except* almonds. Whisk until uniform.

Add contents of the medium bowl to the medium-large bowl, and mix until uniform.

Evenly distribute batter into the muffin pan. Sprinkle with almonds, and lightly press to adhere.

Bake until a toothpick inserted into the center of a cake comes out clean, 25 - 30 minutes.

MAKES 12 SERVINGS

*The **PointsPlus®** and **SmartPoints®** values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **PointsPlus®** registered trademark and **SmartPoints®** registered trademark.

SmartPoints® value not what you expected? [Click here](#) for more info on how the values are calculated, plus more FAQs about **PointsPlus®** and **SmartPoints®** values on our website.