



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

Freestyle™ [SmartPoints®](#) value 3*

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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

[SmartPoints®](#) value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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