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## Super Moist Trimtastic Lemon Cake (S)

*Get your lemon fix with this lovely moist cake. The texture and taste will take you back to the days of refrigerator jello poke cakes... mmmm! Take your pick with the frostings - we couldn't leave our dairy-free peeps out! Even if you are not dairy-free, the glaze is awesome!*

Serving Size: Multiple-serve

### **INGREDIENTS:**

For the Super Moist Trimtastic Lemon Cake...

- Coconut oil cooking spray
- 1 small yellow squash (to yield 1 cup processed)
- 4 large eggs
- 4 Tablespoons butter (1/2 stick; or coconut oil)
- 1/4 cup lemon juice (approximately 2 lemons)
- 1 cup THM Baking Blend
- 3/4 cup THM Gentle Sweet (or 1/4 cup THM Super Sweet Blend)
- 2 pinches Mineral Salt
- 2 & 1/2 teaspoons aluminum-free baking powder
- 1 teaspoon lemon extract
- 1 teaspoon vanilla extract
- 2 teaspoons grated lemon zest (optional)

### **FOR THE OPTIONAL CREAMY FROSTING...**

- 1/3 cup heavy cream
- 3 ounces 1/3 less fat cream cheese
- 1/4 cup THM Gentle Sweet
- Lemon juice from 1 lemon

### **FOR THE OPTIONAL DAIRY-FREE LEMON GLAZE...**

- 1 Tablespoon unsweetened cashew milk (or almond milk)
- Lemon juice from 1/2 a lemon
- 1/4 cup THM Gentle Sweet
- 1/8 teaspoon lemon extract

(Continued... *Instructions*)

*(Super Moist Trimtastic Lemon Cake, Continued...)*

**INSTRUCTIONS:**

1. Preheat the oven to 350°F. Lightly coat an 8-inch square glass baking dish or 9-inch round cake or pie plate with coconut oil spray.
2. Trim the squash, chop into a few pieces, and process well in a food processor so it is not mush but broken down into tiny pieces. Add the eggs, butter, lemon juice, Baking Blend, sweetener, salt, baking powder, extracts, and lemon zest (if using) and process well.
3. Pour the batter into the prepared pan and bake for 30 to 35 minutes. Let the cake cool in the pan. While the cake is cooling, make either the frosting or the dairy-free glaze.
4. Keep the cake refrigerated until ready to eat.

**FOR THE CREAMY FROSTING...**

1. Blend all the ingredients in a blender until thickened. Frost the cake in the pan or invert the cake onto a plate and frost it.
2. Keep the cake refrigerated until ready to eat.

**FOR THE DAIRY-FREE GLAZE...**

1. Whisk the glaze ingredients together (if you want an absolutely smooth glaze, run the Gentle Sweet through your coffee grinder first). Spread the glaze over the cake.
2. Keep the cake refrigerated until ready to eat.

The *Super Moist Trimtastic Lemon Cake* recipe and other delicious THM recipes can be found at [www.TrimHealthyMembership.com](http://www.TrimHealthyMembership.com)