

## MIX-IN-THE-PAN GINGERBREAD WITH LEMON SAUCE

Using vegetable oil instead of butter and eggs cuts down on saturated fat in this guaranteed family favorite—and it takes only ten minutes to mix up! If you'd like to make the gingerbread ahead of time, wrap it in plastic and store at room temperature for up to two days.

- 1 cup all-purpose flour
- ½ cup dark brown sugar
- 1 tsp. baking soda
- 1 tsp. ground ginger
- ½ cup apple cider or juice
- 1/3 cup vegetable oil
- ¼ cup unsulfured molasses
- 1 Tbsp. distilled white vinegar
- 1 cup low-fat or nonfat vanilla yogurt
- 2 tsp. grated lemon peel
- 2 tsp. fresh lemon juice



1. Preheat the oven to 350°F. Sift the flour, brown sugar, baking soda and ground ginger into an 8-inch round cake pan. Make a well in the center and add the cider, oil, molasses, and vinegar.
2. Mix the batter with a fork until the dry ingredients are moistened and the batter is smooth. Bake for 25–30 minutes or until a cake tester inserted in the center comes out clean. Let the gingerbread cool in the pan on a wire rack.
3. In a small bowl, mix together the yogurt, lemon peel and lemon juice. Spoon over the gingerbread just before serving.

Recipe - [www.homebaking.org](http://www.homebaking.org)