

SUGAR COOKIE CAKE



NUTRITION INFORMATION

Yields 10 servings
Protein per serving: 0.2g
Calories per serving: 279

INGREDIENTS

COOKIE

2 c Loprofin Baking Mix
1 box(es) Vanilla Pudding, dry mix, instant
1 tsp Baking Powder
1/4 tsp Salt
1/3 c Butter, softened
1/3 c Brown Sugar
1 tsp Almond Extract
4 fl.oz. Rice milk

Frosting

3 TBSP Butter softened
3 TBSP Violife Just Like Cream
Cheese Original, softened
4 oz. GoGurt Dairy Free, Strawberry
1 TBSP Lemon Zest
1/2 tsp Vanilla Extract

DIRECTIONS



Preheat oven to 350 degrees. Line a baking sheet with parchment and set side. In a medium bowl, add baking mix, pudding mix, salt, and baking powder. Lightly whisk to combine.



In the bowl of a mixer with the paddle attachment add the butter and brown sugar. Cream together until light and fluffy. Add the almond flavoring and 2 ounces of the rice milk. Mix just until combined. Add half of the dry ingredients to the butter mixture. Mix just until combined. Add the rest of the dry ingredients and mix until combined. If the batter is too dry, add the rest of the rice milk.



Spread the batter in the prepared baking sheet. Try to spread it evenly. Bake until a toothpick comes out clean, about 15 to 20 minutes. Allow to cool.



While cookie cake is cooling, combine the butter and cream cheese in a small bowl. Blend together until smooth and well combined. Add the yogurt, lemon zest, and vanilla. Mix until smooth. Use right away or refrigerate until ready to use.