

Lemon “Meringue” Cake (Healthy)

A fresh take on cake

Why choose between pie and cake when you can have the best of both? This inventive fusion of classic lemon meringue pie and single layer cake is light, fresh, and filled with sweet and tangy surprises.

Ingredients

- 1 can (15.75 oz/425 g) lemon flavored pie filling
- 1 lemon
- 1 small pkg (9 oz) yellow cake mix or 12/3 cups (400 mL) from a regular-size package
- 1 egg
- 1 container (8 oz or 250 mL) sour cream
- 1 cup (250 mL) sweetened flaked coconut, divided (optional)
- 1 bag (10 oz or 400 g) mini marshmallows (4 cups/1 L)

Instructions

1. Place oven rack in middle of over; preheat broiler
2. Spread pie filling evenly over bottom of Rockcrok® (2.5-qt./2.35-L) Everyday Pan with Small Mix ‘N Scraper®.
3. Using Microplane® Zester, zest lemon over Classic Batter Bowl. Add cake mix, egg, sour cream and half of the coconut to batter bowl, if desired; mix with Small Mix ‘N Scraper® until blended. Pour batter over pie filling.
4. Microwave, covered, on HIGH 10-12 minutes or until cake is firm in the center and springs back when pressed.
5. Remove Pan from Microwave to Stackable Cooling Rack; arrange marshmallows in an even layer over cake. If desired, sprinkle remaining coconut evenly over marshmallows (let the coconut fall between the gaps of marshmallows).
6. Broil 30-60 seconds or until marshmallows are golden brown and coconut begins to toast (watch carefully to avoid over-toasting).
7. Remove from broiler to cooling rack. Let stand 5 minutes before serving. Serve warm with Chef’s Spoon.

Serves 12

U.S. Nutrients per serving:

Calories 210, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 30 mg, Sodium 180 mg, Carbohydrate 38 g, Fiber 0 g, Protein 2 g

Cook’s Tips:

Try peach, raspberry or strawberry-flavored pie filling for a fruity twist (omit the lemon zest).



pampered chef