

Cinnamon Blondies

4 Servings | 1 Fueling | 2 Healthy Fat | 3 Condiments | 1 Fueling

Ingredients

4 pckts. Cinnamon Cream Cheese Swirl Cake
½ tsp cinnamon
½ tsp baking powder
⅔ cup unsweetened, vanilla almond or cashew milk
2 tbsp unsalted butter, melted
3 tbsp liquid egg whites, divided
1 ⅓ oz pecans, chopped
Cooking Spray
¼ cup light cream cheese, softened
1 -2 pckts zero calorie sugar substitute ½ tsp vanilla extract

Instructions

Preheat oven to 350°F

In a large bowl, combine cinnamon cream cheese swirl cake, cinnamon, and baking powder. Add milk, butter, and two tbsp of liquid egg whites; stir until well combined. Fold in pecans.

Pour batter into a lightly-greased bread loaf pan

In a small bowl, mix cream cheese, sugar substitute, vanilla extract, and remaining one tbsp of egg white until well combined. Dollop cream cheese mixture over batter, and swirl with a knife

Bake for 18 - 20 minute, until batter is set and lightly browned