



## Lemon-Glazed Cream Cheese Mini Loaves

**Prep: 15 minutes plus cooling**

**Bake: 50 minutes • Serves: 12**

**Best Yet® Olive Oil nonstick cooking spray**

- ¾ cup unsalted pecan pieces
- 2¼ cups **Best Yet® all-purpose flour**
- 1 tablespoon **Best Yet® baking powder**
- ½ teaspoon **Best Yet® plain salt**
- 1 package (8 ounces) **Best Yet® cream cheese**, softened
- ½ cup **Best Yet® unsalted butter** (1 stick), softened
- 1½ cups **Best Yet® granulated sugar**
- 2 **Best Yet® large eggs**
- ¾ cup whole vitamin D milk
- ⅓ cup **Best Yet® powdered sugar**
- 2 tablespoons **Best Yet® lemon juice**
- 1 teaspoon lemon zest

**1.** Preheat oven to 350°. Spray 4 (5¾ x 3-inch) mini loaf pans with cooking spray. In large skillet, toast pecans over medium heat 5 minutes or until lightly browned, stirring occasionally; transfer to plate to cool.

**2.** In medium bowl, whisk flour, baking powder and salt. In separate medium bowl, with mixer on medium speed, beat cream cheese and butter 2 minutes or until creamy, scraping bowl occasionally with rubber spatula. Gradually add granulated sugar and beat until combined; scrape bowl. Add eggs, 1 at a time, beating well after each addition and scraping bowl occasionally. Alternately add flour mixture and milk, beginning and ending with flour mixture, scraping bowl occasionally; fold in pecans. Pour batter into prepared pans. Bake 50 minutes or until toothpick inserted in center of loaves comes out clean.

**3.** In small bowl, whisk powdered sugar, lemon juice and lemon zest; brush onto hot loaves. Cool loaves in pan on wire rack 15 minutes; remove from pan and cool completely on rack.

*Approximate nutritional values per serving:*

*414 Calories, 22g Fat (10g Saturated), 72mg Cholesterol,  
175mg Sodium, 50g Carbohydrates, 1g Fiber, 30g Sugars, 6g Protein*