



Lemon-Glazed Cream Cheese Mini Loaves

Prep: 15 minutes plus cooling

Bake: 50 minutes • Serves: 12

- Olive oil nonstick cooking spray
- $\frac{3}{4}$ cup unsalted pecan pieces
- $2\frac{1}{4}$ cups **Piggly Wiggly® all-purpose flour**
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon **Piggly Wiggly® plain salt**
- 1 package (8 ounces) **Piggly Wiggly® cream cheese**, softened
- $\frac{1}{2}$ cup **Piggly Wiggly® unsalted butter** (1 stick), softened
- $1\frac{1}{2}$ cups **Piggly Wiggly® granulated sugar**
- 2 **Piggly Wiggly® large eggs**
- $\frac{3}{4}$ cup **Piggly Wiggly® vitamin D whole milk**
- $\frac{1}{3}$ cup **Piggly Wiggly® powdered sugar**
- 2 tablespoons **Piggly Wiggly® lemon juice**
- 1 teaspoon lemon zest

1. Preheat oven to 350°. Spray 4 (5 $\frac{3}{4}$ 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*