

## **Gingerbread with Lemon Curd**

**Serves 8**

### **Ingredients:**

3 cups **Wellness Forum Health's Quick Mix**  
2 teaspoons ground ginger  
2 teaspoons cinnamon  
½ cup molasses  
2 cups unsweetened applesauce  
2 cups sucanat  
1 teaspoon vanilla extract  
1 recipe **Lemon Curd**, recipe follows

### **Instructions:**

- Preheat the oven to 350 degrees.
- Oil and flour a 9x13-inch baking pan
- Combine the Wellness Forum Health Quick Mix in a large bowl with the ginger and cinnamon.
- In a separate bowl combine the molasses, applesauce, sucanat, and vanilla. Mix well.
- Add the wet mixture to the bowl with the flour mixture and gently fold the two together. Do not over-mix.
- Pour the batter into the prepared pan and bake for 25-35 minutes or until a toothpick inserted in the center of the pan comes out clean.
- Slice the gingerbread and place a dollop of lemon curd on top of each piece.

### **Lemon Curd**

#### **Ingredients:**

12 ounces extra firm silken tofu  
1/2 tsp vanilla extract  
1/2 cup maple syrup  
Zest of 1 lemon  
Juice of 2 lemons

#### **Instructions:**

- Place the drained tofu, lemon zest and juice, vanilla, and maple syrup in a blender and process until smooth and creamy.