

Recipe Card: Skinny Pineapple Bars

Crust:

¾ cup graham cracker crumbs

Brand Name: Nabisco Honey Maid

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$4.69

2 tbsp. unsalted butter, melted

Brand Name: Challenge Butter

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$5.19

Preparation:

1. Prepare 9”x 9” baking pan with aluminum foil or parchment
2. Mix graham cracker crumbs and butter in a medium bowl until combined
3. Evenly press mixture into prepared baking pan
4. Bake for 8 minutes and then put to the side for later!

Filling:

6 oz. cream cheese

Brand Name: Philadelphia

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$2.49

¾ cup Greek yogurt

Brand Name: Chobani

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$3.99

2 large eggs , plus 1 large egg yolk

Brand Name: Kroger

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$2.99

¼ cup sugar

Brand Name: Smidge and Spoon

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$1.97

½ cup pineapple juice

Brand Name: Dole

Nearby Location: Ralps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$3.49

1 tsp. vanilla extract

Brand Name: Kroger

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$6.99

Pineapple chunks (for garnish)

Brand Name: Garden Highway

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$6.29

Preparation:

1. Beat cream cheese until completely smooth (about 1 minute)
2. Beat in cream cheese with yogurt until completely combined
3. Then, beat in eggs and egg yolk until combined
4. Pour filling into crust from earlier and bake for 30 minutes
5. When done, cool bars for 30 minutes, then refrigerate until firm (4 hours or overnight)
6. Once chilled, lift foil out of the pan and cut into squares
7. Finally, garnish with pineapples and enjoy! (store them in the fridge if needed)

Recipe Card: Vanilla Cake

Wet Ingredients:

1 $\frac{3}{4}$ cup dairy-free milk

Brand Name: Blue Diamond

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$3.29

1 $\frac{1}{2}$ tsp. lemon, juiced

Brand Name: Ralphs

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$0.69

$\frac{1}{2}$ cup unsweetened applesauce

Brand Name: Kroger

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$1.99

1 tsp. Vanilla extract

Brand Name: Kroger

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$6.99

Dry Ingredients:

3 $\frac{1}{4}$ cups almond flour

Brand Name: Simple Truth

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$7.49

1 cup of flour

Brand Name: Kroger

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$2.19

$\frac{1}{2}$ cup Cornstarch

Brand Name: Kroger

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$1.29

1 $\frac{1}{2}$ cup Cane sugar

Brand Name: C&H

Nearby Location: Ralphs (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$3.19

1 1/2 tsp. Baking powder

Brand Name: Kroger

Nearby Location: Ralphps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$1.49

1 1/2 tsp. Baking Soda

Brand Name: Arm & Hammer

Nearby Location: Ralphps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$0.99

1/2 tsp. Salt

Brand Name: Morton

Nearby Location: Ralphps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$0.89

Buttercream Frosting

2 Sticks Vegan Butter

Brand Name: Earth Balance

Nearby Location: Ralphps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$4.99

1/2 tsp. Vanilla extract

Brand Name: Kroger

Nearby Location: Ralphps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$6.99

3 1/2-4 cup Powdered sugar

Brand Name: C&H

Nearby Location: Ralphps (915 S Brookhurst St, Anaheim, CA 92804)

Cost: \$2.62

Preparation:

1. Preheat oven to 350 degrees F and lightly grease two standard 8-inch round cake pans, one 9x13-inch, or three 6-inch round pans for this you can use vegan butter or coconut oil then dust with gluten-free flour. Shake out excess and set aside.
2. In a liquid measuring cup, measure out dairy-free milk and add in your vinegar. Let set for a few minutes. Then add applesauce and vanilla. Whisk to combine.
3. Add dry ingredients to a large mixing bowl and whisk to combine. Then add wet ingredients to dry ingredients and mix until well incorporated and no large lumps remain. The batter should be thick but pourable. Add more almond flour if too wet or dairy-free milk if too thick.
4. Divide batter evenly between prepared cake pans and bake on the center rack for 35-40 minutes or until toothpick inserted into the center comes out clean and the edges and surface appear golden brown, and to your liking.

5. Let cool for 15 minutes in the cake pans. To remove from pans, run a dull knife around the edge of the pan to loosen the cakes. Then place a plate or cooling rack on top and quickly invert. Let cool completely (preferably overnight or at least 6 hours on a wire rack) before frosting.
6. Frost with coconut whipped cream and berries of your choosing
7. Store cake covered at room temperature for 2-3 days or in the refrigerator for 3-4 days. Freeze up to 1 month.
8. **FROSTING**: Add softened butter to a large mixing bowl and beat for 1 minute. Then add vanilla and mix once more. Gradually add sifted powdered sugar 1 cup at a time and beat until a thick, spreadable frosting is formed. I found about 3 1/2 cups to be the appropriate amount per 1 full cake recipe.
9. If too thick, the frosting will be too hard to spread (add 1/2 tsp almond milk at a time if too thick). If too thin, the frosting will slide off the cake. If too thin, continue adding powdered sugar until you get the right texture.
10. Use immediately or cover and store in the refrigerator up to 5 days. Let come to room temperature before frosting.