

Key Lime Pound Cake by Lynn's Recipes



Lynn demonstrates how to make a delicious Key Lime Pound Cake that great for a dinner party. From Southern Living.

Ingredients:

Cake:

- 1 cup butter, softened
- ½ cup shortening
- 3 cups sugar
- 6 large eggs
- 3 cups all purpose flour
- ½ teaspoon baking powder
- 1/8 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon lime zest
- ¼ cup fresh Key Lime juice

Key Lime Glaze:

- 1 cup powdered sugar
- 2 Tablespoons fresh Key Lime juice
- ½ teaspoon vanilla extract

Preheat oven to 325°.

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Grease and flour a 10" (12 cup) tube pan and set aside.

Beat butter and shortening at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

Stir together flour, baking powder, and salt. Add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla, lime zest, and lime juice. Pour batter into a greased and floured 10" (12 cup) tube pan.

Bake at 325° for 1 hour and 15 minutes to 1 hour and 20 minutes or until a long wooden pick inserted in the center comes out clean. Cool in pan on wire rack 10-15 minutes; remove from pan to wire rack.

Prepare Key Lime Glaze by whisking together the powdered sugar, fresh Key Lime Juice and vanilla until smooth.

Immediately brush over top and sides of cake. Cool completely (about 1 hour).

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