

KEY LIME CAKE

STEPHANIE LARKINS

Cake

2 cups all-purpose flour
1 1/2 cups granulated sugar
3/4 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
3/4 cup sour cream
3 eggs
2/3 cup vegetable oil
2 Tbsp. key lime zest
2/3 cup key lime juice

Frosting

6 oz. (3/4 cup) unsalted butter, softened
8 oz. cream cheese, softened
6 cups confectioners' sugar, divided
2 1/2 Tbsp. key lime juice
1/4 cup sweetened condensed milk

Garnish

Graham cracker crumbs
Whipped cream
Key lime zest
Key lime slices

Cake

- Preheat oven to 350°. Grease and flour 2 8-inch cake pans or 3 6-inch pans.
- Mix together flour, sugar, powder, soda and salt into mixer.

OVER ►



- Add eggs, oil and lime juice. Beat until smooth.
- Add sour cream and beat until smooth.
- Pour in prepared pans and bake for 20–25 minutes or until a toothpick inserted comes out clean. Cool and then split each layer into two.

Frosting

- Mix together butter and cream cheese until smooth.
- Add in powdered sugar
- Add in vanilla.
- Add in 1/4 cup of key lime juice.
- Add a small amount of green food color if you'd like the frosting tinted.
- Frost cooled cake

Whipped Cream

- In a chilled bowl, whip cream with sugar and vanilla until stiff peaks form.
- Garnish top of cake with whipped cream, sprinkle with lime zest

