



Key Lime Pound Cake

### **Ingredients:**

1 cup butter (softened)  
1/2 cup shortening (I use Crisco)  
3 cups granulated sugar  
6 large eggs  
3 cups all-purpose flour  
1/2 teaspoon baking powder  
1 cup milk  
1/8 teaspoon salt  
1 teaspoon vanilla  
1 teaspoon key lime zest  
1/2 cup key lime juice

### **Directions:**

Preheat oven to 325 F. Beat butter and shortening at medium speed, or 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, key lime zest and key lime juice. Pour batter into a greased and floured 10-inch (12-cup) tube pan.

Bake at 325 for 1 hour and 15 minutes to 1 hour and 20 minutes (I had to bake mine for 1 and 30 minutes for my oven), or until a long wooded pick inserted in the center of cake comes out clean. Cool in pan on a wire rack 10 to 15 minutes, remove from pan to a wire rack.

Prepare Key Lime Glaze, and immediately brush over top and sides of cake. Cool completely (about 1 hour).

### **Key Lime Glaze**

1 cup confectioner sugar  
2 Tablespoons key lime juice  
1/2 teaspoon vanilla

Mix all ingredients together and brush over top and sides of cake.

[Petrova Grier Tillery](#) via [Jon Ledford](#)