Exhibitor C2050

Lime Pound Cake with Drizzle

Yields: 6 Servings

Prep Time: 30 minutes

Total Time: 90 Minutes

INGREDIENTS FOR THE CAKE:

1 ½ c. (3 sticks) of salted butter, softened

8 oz. Key Lime Greek Yogurt

3 c. sugar

5 large eggs (room temperature)

3 c. all-purpose flour

Zest of 1 large lime

INGREDIENTS FOR THE GLAZE:

2. c powdered sugar

2 tsp lime juice

2 tbsp water

1 tsp pure vanilla extract

Zest of 1 large lime

Directions:

Preheat Oven to 350 degrees F

**Make the cake**:

In a large mixing bowl combine butter and yogurt. Add in eggs 1 at a time. Mix in sugar. Beat on low until all is combined and mix is light and fluffy.

Mix in lime juice, then add flour in, 1 cup at a time. Fold in lime zest.

This recipe can be used in four mini-loaf pans, two 8” round cake pans or a Bundt pan. Grease pans before pouring in batter. Cooking time will vary:

For mini-loaf pans 35-38 minutes

For 8” round pans 55-60 minutes

For a Bundt pan 70-73 minutes

**Make the Glaze**:

Whisk together powdered sugar, lime juice, water and vanilla. If the glaze is too thick add extra water about a teaspoon at a time.

**Assembly**:

Use a long skewer poke a few holes in the cake.

Pour glaze on top of fully cooled pound cake

Top with lime zest.