



# Key Lime Pound Cake



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## Introduction

Key Lime Pound Cake is a delightful twist on the classic pound cake, bringing a refreshing citrus flavor that is perfect for any occasion. This cake combines the rich, buttery texture of a traditional pound cake with the tartness of key limes, creating a deliciously moist and flavorful dessert. Whether enjoyed with a cup of tea or as a sweet treat at a family gathering, this cake is sure to impress.

## Detailed Ingredients with measures

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1/2 cup sour cream
- Zest of 2 key limes
- 1/4 cup key lime juice

## Prep Time

Preparation time for this delectable Key Lime Pound Cake is approximately 15 minutes, making it a quick and easy dessert option.

## **Cook Time, Total Time, Yield**

The cake requires about 1 hour of cooking time. This results in a total time of approximately 1 hour and 15 minutes from start to finish. The recipe yields one loaf, perfect for sharing or enjoying throughout the week.





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## Detailed Directions and Instructions

### Step 1: Prepare Your Oven and Ingredients

Preheat your oven to 325°F (163°C). Grease and flour a loaf pan.

### Step 2: Mix Dry Ingredients

In a bowl, whisk together the flour, baking powder, and salt.

### Step 3: Cream Butter and Sugar

In a separate large bowl, cream the butter and sugar until light and fluffy.

### Step 4: Incorporate Eggs and Flavor

Add the eggs one at a time, beating well after each addition. Then mix in the lime zest and vanilla extract.

See also [Creamy Mushroom Herb Spaghetti Recipe](#)

### Step 5: Combine Dry and Wet Ingredients

Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk. Begin and end with the flour mixture.

### Step 6: Add Key Lime Juice

Stir in the key lime juice until just combined.

### Step 7: Transfer to the Pan

Pour the batter into the prepared loaf pan and smooth the top.

**Step 8: Bake**

Bake the cake in the preheated oven for 60-70 minutes or until a toothpick inserted in the center comes out clean.

**Step 9: Cool the Cake**

Let the cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.

**Step 10: Glaze (Optional)**

If desired, prepare a glaze using powdered sugar and more key lime juice. Drizzle over the cooled cake.

## Notes

**Flavor Adjustment**

You may adjust the amount of key lime juice to your taste preference.

**Storage**

Store any leftover cake in an airtight container at room temperature for up to 3 days.

**Freezing**

This cake can be frozen for up to 3 months. Wrap it tightly in plastic wrap and then in aluminum foil. Thaw before serving.

**Serving Suggestions**

Serve with whipped cream or fresh berries for an enhanced flavor



experience.



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## Cook techniques

### **Creaming Method**

The creaming method involves blending sugar and butter together until light and fluffy, which helps to incorporate air into the batter, resulting in a lighter pound cake.

### **Measuring Flour**

For accurate measurements, use the spoon-and-level method to aerate the flour. Avoid scooping flour directly from the container as it can lead to packing and an uneven ratio, affecting the cake's texture.

See also [Pull Apart Garlic Bread Wreath Recipe](#)

### **Room Temperature Ingredients**

Ensure that eggs, butter, and any other dairy are at room temperature before mixing. This allows for proper emulsification and a uniform batter.

### **Incorporating Liquid Ingredients**

Add liquid ingredients gradually to prevent the batter from becoming too runny, maintaining its consistency and structure.

### **Baking Time and Temperature**

Baking at the correct temperature is crucial. Use an oven thermometer to ensure oven accuracy and bake until a toothpick inserted in the center comes out clean.

## **Cooling the Cake**

Allow the cake to cool in the pan for a few minutes before transferring it to a wire rack. This prevents it from breaking apart and ensures even cooling.

## **FAQ**

### **Can I use other types of citrus?**

Yes, you can substitute key lime for other citrus fruits like lemons or oranges, though the flavor will vary.

### **How do I store leftover pound cake?**

Store leftover pound cake in an airtight container at room temperature for up to three days or refrigerate for longer freshness.

### **Can I freeze the pound cake?**

Yes, you can freeze the pound cake. Wrap it tightly in plastic wrap and then in aluminum foil to prevent freezer burn for up to three months.

### **What can I do if my pound cake is too dense?**

A dense pound cake can result from overmixing or using too much flour. Ensure you measure accurately and mix just until combined.

### **How can I enhance the flavor of my pound cake?**

Consider adding vanilla extract, almond extract, or zest from citrus fruits to elevate the flavor profile of your pound cake.

See also Million Dollar Ravioli Casserole



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## Conclusion

The Key Lime Pound Cake is a delightful treat that perfectly balances the tartness of key limes with the richness of pound cake. With its moist texture and zesty flavor, it's a satisfying dessert ideal for any occasion. The recipe allows for customization, making it a versatile addition to your baking repertoire.

## More recipes suggestions and combination

### Key Lime Pie Bars

These bars offer a portable version of the classic key lime pie, combining a buttery crust with a tangy lime filling.

### Coconut Lime Cupcakes

Moist coconut cupcakes infused with key lime juice and topped with a coconut cream frosting create a tropical delight.

### Lime Glazed Doughnuts

Baked doughnuts with a zesty lime glaze provide a delightful twist on traditional breakfast treats.

### Key Lime Cheesecake

A creamy cheesecake with a key lime twist, served on a graham cracker crust, perfect for citrus lovers.

### Lime Sorbet

A refreshing frozen dessert made with key limes, perfect for cleansing



the palate on a warm day.



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