



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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