

Moist Key Lime Pound Cake That Melts in Your Mouth

If you love citrus desserts with bold flavor and classic Southern charm, this



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Cake:

3 cups all-purpose flour
2 cups granulated sugar
1 cup unsalted butter, softened
4 large eggs
1 cup buttermilk
Zest of 3 key limes
... cup key lime juice
1 teaspoon vanilla extract
1 teaspoon baking powder
‰ teaspoon baking soda
... teaspoon salt

For the Lime Glaze:

1 cup powdered sugar
2-3 tablespoons key lime juice
Zest of 1 key lime

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Grease and flour a bundt or loaf pan thoroughly to prevent sticking.
3. Make the Batter: In a large bowl, cream together the softened butter and sugar until light and fluffy (about 3-4 minutes).
4. Beat in the eggs one at a time, mixing well after each.
5. Stir in key lime zest, juice, and vanilla extract.
6. Combine Dry Ingredients: In a separate bowl, whisk flour, baking powder, baking soda, and salt.
7. Gradually add dry ingredients to the wet, alternating with buttermilk, beginning and ending with flour. Mix until just combined.
8. Bake the Cake: Pour the batter evenly into your prepared pan and smooth the top.
9. Bake for 60-70 minutes, or until a toothpick inserted in the center comes out clean.
10. Let the cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.
11. Prepare the Glaze: In a small bowl, whisk together powdered sugar and 2 tablespoons lime juice.
12. Add more juice for thinner consistency if desired.
13. Stir in lime zest for extra brightness.
14. Glaze and Serve: Drizzle the glaze over the cooled cake, letting it drip down the sides.
15. Let the glaze set before slicing and serving.

SWAPS & NOTES

& Swaps Key Lime Juice : Bottled key lime juice works well if fresh isn't available.

Regular limes are a fine substitute in a pinch.

Buttermilk : Adds richness and tenderness.

You can make a substitute with 1 cup milk + 1 tablespoon vinegar.

TIPS FOR SUCCESS

Use room temperature ingredients for a smoother batter.

Don't overmix once dry ingredients are added-this keeps the crumb tender.

For added citrus kick, poke small holes in the cake and pour glaze slowly to soak in.

Let the cake cool completely before glazing for best presentation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-key-lime-pound-cake-that-melts-in-your-mouth/>