

Buttery Key Lime Pound Cake with Sweet-Tart Glaze

Looking for a cake that brings



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Pound Cake:

- 3 cups all-purpose flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- $2\frac{3}{4}$ cups granulated sugar
- 6 large eggs
- 1 cup whole milk
- ... cup key lime juice (freshly squeezed preferred)
- 1 tbsp key lime zest
- 1 tsp vanilla extract
- 1 tsp key lime extract (optional for extra lime flavor)
- Green food coloring, optional

For the Key Lime Glaze:

- $1\frac{1}{2}$ cups powdered sugar
- 3 tbsp key lime juice
- 1 tsp lime zest
- $\frac{1}{2}$ tsp vanilla extract

DIRECTIONS

1. Prepare the Cake: Preheat oven to 325°F (163°C).
2. Grease and flour a : Bundt or tube pan thoroughly.
3. In a medium bowl, whisk together:
4. Flour, baking powder, and salt.
5. In a large bowl:
6. Cream butter and sugar together until light and fluffy (about 4-5 minutes).
7. Beat in eggs one at a time, mixing well after each.
8. Stir in:
9. Key lime juice, zest, vanilla, key lime extract (if using), and green food coloring (if desired).
10. Alternate additions of:
11. Dry ingredients and milk, mixing until just combined.
12. Bake: Pour batter into the prepared pan and smooth the top.
13. Bake for 65-75 minutes, or until a toothpick inserted into the center comes out clean.
14. Let cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

SWAPS & NOTES

Use regular lime juice, or a combo of lemon and lime.

Make it dairy-free : Substitute almond or oat milk and use plant-based butter.

Lighter option : Reduce sugar by ... cup and glaze by half.

Bundt or tube pan : Either works beautifully-just be sure to grease well.

TIPS FOR SUCCESS

Room temp ingredients help everything blend smoothly.

Don't overmix once the flour is in-mix just until combined.

Cool completely before glazing to prevent runny or melted glaze.

Use fresh zest and juice for the brightest flavor.

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

Original recipe: <https://chefmaniac.com/buttery-key-lime-pound-cake-with-sweet-tart-glaze/>