

Key Lime Pound Cake Bursting with Zesty Citrus Flavor

This Key Lime Pound Cake Is a Slice of Sunshine You'll Crave All Year Long



OVEN
350°F

TIME
5 min

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INGREDIENTS

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, room temperature
2 1/2 cups granulated sugar
6 large eggs
1/4 cup key lime juice
1 tablespoon lime zest
1 cup sour cream
1 teaspoon vanilla extract
For the glaze: 1 cup powdered sugar
2-3 tablespoons key lime juice
Extra lime zest (optional, for garnish)

DIRECTIONS

1. Preheat & : Prep: Set oven to 350°F (175°C). Grease and flour a bundt or pound cake pan.
2. Dry : Mix: Sift together flour, baking soda, and salt in a bowl.
3. Cream : Butter & Sugar: Beat butter and sugar in a large bowl until light and fluffy (3-5 minutes).
4. Add : Eggs: Beat in eggs one at a time. Mix well after each addition.
5. Flavor : Boost: Stir in key lime juice, lime zest, vanilla, and sour cream until smooth.
6. Combine: Gradually add the dry ingredients to the wet, mixing gently until just combined.
7. Bake: Pour batter into pan and smooth the top. Bake for 60-70 minutes or until a toothpick comes out clean.
8. Cool: Let cool in the pan 15 minutes, then turn out onto a rack to cool completely.
9. Glaze : It: Whisk together powdered sugar and lime juice. Drizzle over cooled cake. Garnish with zest if desired.

SWAPS & NOTES

Regular lime juice works in a pinch but won't have quite the same floral zing.

Greek yogurt can sub in for sour cream if needed.

Add shredded coconut or even white chocolate chips for extra flair.

Step-by-Step Instructions Preheat & Prep: Set oven to 350°F (175°C).

TIPS FOR SUCCESS

Don't overmix the batter-just combine until you no longer see streaks of flour.

Use fresh lime zest for the most aromatic flavor.

Make sure the cake is completely cool before glazing, or the drizzle may melt off.

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

Original recipe: <https://chefmaniac.com/key-lime-pound-cake-bursting-with-zesty-citrus-flavor/>