

The Ultimate Key Lime Pound Cake: A Zesty, Buttery Tropical Delight

1 cup (230 g), softened to room temperature



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Cake:

All-Purpose Flour: 3 cups (375 g)

Baking Powder: $\frac{1}{2}$ tsp

Salt: $\frac{1}{4}$ tsp

Unsalted Butter: 1 cup (230 g), softened to room temperature

Shortening: $\frac{1}{2}$ cup (120 ml), softened (You can substitute with more butter, but shortening adds a specific traditional texture).

Granulated Sugar: 3 cups (600 g)

Large Eggs: 5, room temperature

Whole Milk: 1 cup (240 ml), room temperature

Fresh Key Lime Juice: ... cup (60 ml)

Key Lime Zest: 1 tbsp

Vanilla Extract: 1 tsp

For the Glaze:

Powdered Sugar: 1 cup (120 g)

Fresh Key Lime Juice: 2-3 tbsp

Key Lime Zest: 1 tsp

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 325°F (165°C). This lower temperature is crucial for pound cakes; it allows the dense batter to bake through evenly without burning the outside. Grease and flour a 10-inch Bundt or tube pan thoroughly. Don't miss the center tube!
- 2. Whisk Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. Setting this aside ensures your leavening agents are evenly distributed.
- 3. Cream the Fats and Sugar:** In a large mixing bowl (or stand mixer), beat the softened butter, shortening, and granulated sugar. Do this for a full 4-5 minutes on medium speed. You want it to look pale and feel light-this incorporates the air needed for the cake to rise.
- 4. Add Eggs Individually:** Add the eggs one at a time. Beat well after each addition to ensure the emulsion doesn't break. This is the secret to a smooth, velvety batter.
- 5. Combine Liquids and Solids:** Reduce your mixer speed to low. Gradually alternate adding the dry flour mixture and the milk, beginning and ending with the dry ingredients. Finally, stir in the key lime juice, zest, and vanilla extract until just combined. Do not overmix here, or the cake will become tough!
- 6. Bake to Perfection:** Pour the batter into the prepared pan and smooth the top. Bake for 1 hour 15 minutes to 1 hour 30 minutes. A toothpick inserted into the center should come out clean or with just a few moist crumbs.

7. **Cool and Glaze:** Let the cake cool in the pan for 10-15 minutes-this allows the structure to set so it doesn't break when you flip it. Invert onto a wire rack to cool completely. While cooling, whisk the powdered sugar, lime juice, and zest together. Drizzle over the cake once it is cool to the touch.

SWAPS & NOTES

The Lime Factor: If you can't find tiny Key Limes, regular Persian limes will work.

However, the flavor will be slightly less "floral." You may need to use a bit more zest to get that punchy flavor.

Butter: If you prefer an all-butter cake, simply replace the $\frac{1}{2}$ cup of shortening with another $\frac{1}{2}$ cup of butter.

The cake will be richer but slightly less "fluffy." **Milk:** For an even richer crumb, you can swap the whole milk for sour cream or

Greek yogurt.

TIPS FOR SUCCESS

Room Temperature Ingredients: This is non-negotiable!

Cold eggs or milk will cause the butter to clump, resulting in an uneven bake.

Zest Before You Juice: It is much easier to zest a firm, whole lime than a squeezed one.

Don't Rush the Creaming: The 5 minutes of beating the butter and sugar is where the "lift" comes from since we use very little baking powder.

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

Original recipe: <https://chefmaniac.com/the-ultimate-key-lime-pound-cake-a-zesty-buttery-tropical-delight/>