

Key Lime Pound Cake Recipe: A Tangy and Moist Citrus Dessert

This Key Lime Pound Cake recipe stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, softened
2 cups granulated sugar
4 large eggs
1/2 cup sour cream
1/4 cup key lime juice (freshly squeezed is best)
1 tablespoon key lime zest
Powdered sugar for dusting (optional)

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan to ensure easy removal of the cake.
- 2. Mix Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. This step helps to evenly distribute the leavening agents.
- 3. Cream Butter and Sugar:** In a large mixing bowl, beat the softened butter and granulated sugar together until light and fluffy, about 3-4 minutes. This process incorporates air into the mixture, resulting in a lighter cake.
- 4. Add Eggs:** Add the eggs one at a time, mixing well after each addition. This ensures that the eggs are fully incorporated into the batter.
- 5. Incorporate Sour Cream and Lime:** Mix in the sour cream, key lime juice, and zest until well combined. The sour cream adds moisture and richness to the cake.
- 6. Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix, as this can lead to a dense cake.
- 7. Bake:** Pour the batter into the prepared loaf pan and smooth the top. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean.
- 8. Cool and Serve:** Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely. Dust with powdered sugar before serving, if desired.

SWAPS & NOTES

FAQs (From My Kitchen to Yours) Can I use regular limes instead of key limes?

Yes, you can substitute regular limes, but the flavor will be slightly different.

Key limes are smaller and have a more intense flavor.

How do I know when the cake is done baking?

TIPS FOR SUCCESS

Use Fresh Key Limes: For the best flavor, opt for fresh key limes instead of bottled juice.

The difference in taste is remarkable.

Experiment with Glazes: Consider drizzling a simple lime glaze over the cooled cake for an extra burst of flavor.

Mix powdered sugar with key lime juice until you reach your desired consistency.

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

Original recipe: <https://chefmaniac.com/key-lime-pound-cake-recipe-a-tangy-and-moist-citrus-dessert/>