

This Key Lime Cake with Cream Cheese Frosting Is the Citrus Dessert I Dream About

If there's one dessert that never fails to get oohs and aahs at the table, it's this



OVEN
350°F

TIME
4 min

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INGREDIENTS

You'll Need

For the Cream Cheese Frosting: 8 oz cream cheese, softened ½ cup unsalted butter, softened 4 cups powdered sugar 2 tbsp key lime juice 1 tbsp key lime zest 1 tsp vanilla extract How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pans and Oven
3. I preheat the oven to 350°F and grease two 9-inch round cake pans with butter, then dust them with flour. This helps the layers release cleanly and gives the edges a light crust.
4. Mix the : Dry Ingredients
5. In a medium bowl, I whisk together the flour, baking powder, and salt. This gets everything evenly distributed before combining with the wet ingredients.
6. Cream the : Butter and Sugar
7. Using a stand mixer (or hand mixer), I beat the softened butter and sugar together until light and fluffy-about 3-4 minutes. This step is key for that soft, tender cake texture.
8. Add : Eggs and Key Lime Goodness
9. I add the eggs one at a time, mixing well after each. Then I stir in the key lime zest, juice, and vanilla extract. The smell at this stage is already amazing-bright, floral, and citrusy.
10. Combine : Wet and Dry
11. I alternate adding the dry ingredients and buttermilk to the butter mixture, starting and ending with the dry. I mix just until it comes together-no overbeating. If I'm feeling festive, I add a few drops of green food coloring for that signature lime look.
12. Bake the : Cakes
13. I divide the batter evenly between the pans and smooth the tops. Into the oven they go for 25-30 minutes. I check for doneness with a toothpick-it should come out clean or with just a few crumbs.

14. Once baked, I cool the cakes in the pans for 10 minutes, then turn them out onto wire racks to cool completely before frosting.
15. Make the : Cream Cheese Frosting
16. While the cakes cool, I make the frosting.
17. I beat the cream cheese and butter together until creamy and smooth.
18. I mix in the key lime juice, zest, and vanilla.
19. Gradually, I beat in the powdered sugar until light, fluffy, and spreadable.
20. Chill the frosting for 10-15 minutes if it's too soft-it'll firm up just enough for easier spreading.
21. Assemble and : Decorate
22. Once the cakes are fully cool:
23. I place one layer on a cake stand and spread a generous layer of frosting over the top.
24. I add the second layer and frost the top and sides.
25. For garnish, I sprinkle extra lime zest over the top and sometimes add a few thin lime slices for that citrus flair.

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

Original recipe: <https://chefmaniac.com/this-key-lime-cake-with-cream-cheese-frosting-is-the-citrus-dessert-i-dream-about/>