

## **Key Lime Pound Cake**

1 cup butter, softened  
½ cup shortening  
3 cups sugar  
6 large eggs  
3 cups all-purpose flour  
½ tsp baking powder  
1/8 tsp salt  
1 cup milk  
1 tsp vanilla extract  
1 tsp lime zest  
¼ cup fresh Key lime juice

Preheat oven to 325. Beat butter and shortening at medium speed with a heavy-duty stand mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

Stir together flour, baking powder, and salt. Add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Beat at low speed just until blended after each addition. Stir in vanilla, lime zest, and lime juice. Pour batter into a greased and floured 10-inch (12 cup) tube pan.

Bake for 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan to wire rack.

Glaze with Key Lime Glaze.

## **Key Lime Glaze**

Whisk together 1 cup powdered sugar, 2 tbsp fresh Key lime juice, and ½ tsp vanilla extract until smooth. Use immediately.

Courtesy of Clair Balliett with Suzanne Cook and Company