

Key Lime Pound Cake

Yield: 4 min
Total Time: 145 min

Recipe from: <https://www.recipeschoose.com/recipes/key-lime-pound-cake-recipe-southern-living>

Ingredients:

- 1 cup butter at room temperature unsalted
- 1/2 cup shortening
- 3 cups granulated sugar
- 7 medium eggs at room temperature
- 3 cups all purpose flour sifted
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup half & half
- 1 tablespoon vanilla extract
- 2 teaspoons key lime or regular lime zest
- 1/3 cup key lime juice or regular lime juice
- 1/2 cup confectioners sugar
- 3 tablespoons key lime juice fresh
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 1840 calories
2. Carbohydrate: 244 grams
3. Cholesterol: 515 milligrams
4. Fat: 89 grams
5. Fiber: 3 grams
6. Protein: 23 grams
7. SaturatedFat: 42 grams
8. Sodium: 690 milligrams
9. Sugar: 168 grams
10. TransFat: 3.5 grams

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