

Glazed Lime Cake

 Vegetarian

READY IN



180 min.

SERVINGS



9

CALORIES



378 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter room temperature ()
- ☐ 2 large eggs room temperature
- ☐ 2 large to 3 limes
- ☐ 0.3 cup milk
- ☐ 2.5 cups powdered sugar divided
- ☐ 1.3 cups self-rising flour
- ☐ 0.3 cup sugar

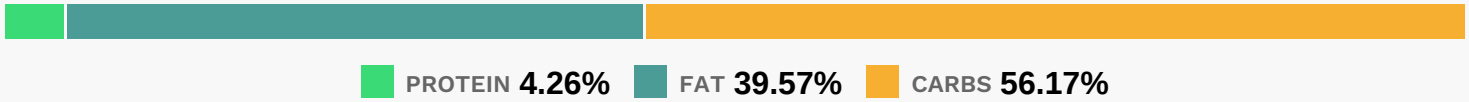
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ skewers

Directions

- ☐ Preheat oven to 350°F. Butter and flour 8-inch square baking pan. Using electric mixer, cream butter and 1 1/2 cups powdered sugar in large bowl. Beat in eggs 1 at a time. Beat in milk, then flour.
- ☐ Transfer batter to prepared pan; smooth top.
- ☐ Bake cake until tester inserted into center comes out clean, about 35 minutes.
- ☐ Meanwhile, finely grate enough lime peel to measure 1 tablespoon. Halve limes; squeeze enough juice to measure 1/4 cup.
- ☐ Mix peel, juice, and 1/4 cup sugar in small bowl. Set lime syrup aside.
- ☐ Using skewer, poke holes all over baked cake. Spoon half of lime syrup (about 3 tablespoons) over hot cake. Cool.
- ☐ Whisk 1 cup powdered sugar into remaining lime syrup; drizzle over cake.
- ☐ Let stand 1 hour.
- ☐ Cut cake into squares.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:28.57, Glycemic Load:13.07, Inflammation Score:-3, Nutrition Score:3.9447826043419%

Flavonoids

Hesperetin: 6.4mg, Hesperetin: 6.4mg, Hesperetin: 6.4mg, Hesperetin: 6.4mg Naringenin: 0.51mg, Naringenin: 0.51mg, Naringenin: 0.51mg, Naringenin: 0.51mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 377.96kcal (18.9%), Fat: 16.97g (26.11%), Saturated Fat: 10.25g (64.03%), Carbohydrates: 54.2g (18.07%), Net Carbohydrates: 53.34g (19.4%), Sugar: 38.83g (43.15%), Cholesterol: 82.82mg (27.61%), Sodium: 141.38mg (6.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.11g (8.21%), Selenium: 11.37µg (16.25%), Vitamin A: 551.52IU (11.03%), Manganese: 0.15mg (7.64%), Phosphorus: 54.03mg (5.4%), Vitamin C: 4.33mg (5.25%), Vitamin B2: 0.09mg (5.18%), Vitamin E: 0.67mg (4.44%), Fiber: 0.86g (3.45%), Vitamin B5: 0.33mg (3.3%), Folate: 13.09µg (3.27%), Vitamin B12: 0.17µg (2.79%), Calcium: 27.18mg (2.72%), Copper: 0.05mg (2.71%), Iron: 0.48mg (2.65%), Zinc: 0.37mg (2.44%), Magnesium: 8.05mg (2.01%), Vitamin D: 0.3µg (1.98%), Vitamin B1: 0.03mg (1.9%), Potassium: 64.52mg (1.84%), Vitamin B6: 0.04mg (1.84%), Vitamin K: 1.52µg (1.45%), Vitamin B3: 0.24mg (1.19%)