



## Key Lime Cake

READY IN



75 min.

SERVINGS



12

CALORIES



545 kcal

DESSERT

## Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 12 servings butter for greasing pan
- 0.5 cup confectioners' sugar
- 1 pound confectioners' sugar
- 8 ounce cream cheese room temperature
- 5 large eggs slightly beaten
- 2 cups flour all-purpose sifted
- 1.3 cups granulated sugar

- 1 tablespoon juice of lemon
- 3 ounce lime gelatin flavored
- 0.5 cup key lime juice (from 25 small key limes or 4 large regular limes)
- 0.8 cup orange juice
- 0.5 teaspoon salt
- 0.5 teaspoon vanilla extract
- 1.5 cups vegetable oil

## Equipment

- frying pan
- oven
- mixing bowl
- wire rack
- toothpicks
- cake form

## Directions

- Watch how to make this recipe.
- For the cake: Preheat the oven to 350 degrees F and grease and flour one 9-by-12-by-2-inch cake pan.
- In a large mixing bowl, mix the gelatin, granulated sugar, flour, salt, baking powder and baking soda. Stir to mix well.
- Add the oil, orange juice, lemon juice, vanilla, and eggs.
- Mix until well combined.
- Pour the batter evenly in the pan and bake for 35 to 40 minutes. Test for doneness by lightly touching the tops or inserting a toothpick. Cool the cake in the pan for 5 minutes then turn out onto a cooling rack.
- For the glaze: While the cake is still hot, mix the lime juice and confectioners' sugar together well. Pierce the cake with a fork to allow the glaze to soak in better and pour it over the cake on the cooling rack. Allow cake to cool completely as you prepare the icing.

For the icing: Cream the butter and cream cheese. Beat in the confectioners' sugar until mixture is smooth and easy to spread.

Spread the icing on the top and sides of the cake.

## Nutrition Facts

**PROTEIN 4.82%** **FAT 29.65%** **CARBS 65.53%**

### Properties

Glycemic Index:30.51, Glycemic Load:28.2, Inflammation Score:-4, Nutrition Score:7.726956481519%

### Flavonoids

Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 2.94mg, Hesperetin: 2.94mg, Hesperetin: 2.94mg, Hesperetin: 2.94mg Naringenin: 0.39mg, Naringenin: 0.39mg, Naringenin: 0.39mg, Naringenin: 0.39mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

### Nutrients (% of daily need)

Calories: 545.28kcal (27.26%), Fat: 18.3g (28.16%), Saturated Fat: 7.91g (49.43%), Carbohydrates: 91.02g (30.34%), Net Carbohydrates: 90.38g (32.86%), Sugar: 72.51g (80.56%), Cholesterol: 107.34mg (35.78%), Sodium: 379.41mg (16.5%), Alcohol: 0.06g (100%), Alcohol %: 0.04% (100%), Protein: 6.69g (13.38%), Selenium: 16.03µg (22.9%), Vitamin B2: 0.27mg (15.59%), Folate: 55.89µg (13.97%), Vitamin C: 11.26mg (13.65%), Vitamin B1: 0.19mg (12.9%), Phosphorus: 106.63mg (10.66%), Vitamin A: 527.39IU (10.55%), Vitamin K: 10.97µg (10.45%), Iron: 1.48mg (8.22%), Manganese: 0.16mg (7.91%), Vitamin B3: 1.34mg (6.72%), Vitamin E: 0.99mg (6.57%), Calcium: 58.04mg (5.8%), Vitamin B5: 0.57mg (5.68%), Vitamin B12: 0.24µg (3.92%), Zinc: 0.54mg (3.58%), Copper: 0.07mg (3.56%), Potassium: 123.4mg (3.53%), Vitamin B6: 0.07mg (3.3%), Magnesium: 11.73mg (2.93%), Vitamin D: 0.42µg (2.78%), Fiber: 0.64g (2.55%)