

Dessert

Limed-Up Cream Cheese Pound Cake

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Servings: 16

CAKE

3 cups all-purpose flour, sifted
1/4 teaspoon salt
1 1/2 cups (3 sticks) unsalted butter, at room temperature
1 carton (8 ounces) cream cheese, at room temperature
3 cups sugar
6 eggs, at room temperature
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
juice and finely grated rind of one lime

LIME GLAZE

1/4 cup (1/2 stick) butter
1/4 cup sugar
3 tablespoons lime juice
1/4 cup powdered sugar (optional, for garnish)

Preheat the oven to 325 degrees.

Grease a twelve-cup bundt pan.

In a large mixing bowl, beat the butter, cream cheese and sugar together until light and fluffy.

Beat in the eggs alternately with the dry ingredients, mixing well after each addition. Add the vanilla, almond extract, lime juice and lime peel. Mix until combined.

Pour the batter into the prepared pan.

Bake for 1-1/2 hours or until a toothpick inserted in the center of the cake comes out clean. Let cool for 10 minutes. Turn the cake onto a cake plate.

To prepare the glaze: In a saucepan, combine the sugar, butter and lime juice in a saucepan. Bring to a boil and boil for 1 minute.

While the cake is still warm, prick the top with a toothpick and drizzle the hot glaze slowly over the warm cake.

Let the cake cool completely before slicing.

Per Serving (excluding unknown items): 412 Calories; 17g Fat (37.2% calories from fat); 6g Protein; 59g Carbohydrate; 1g Dietary Fiber; 123mg Cholesterol; 119mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 Fat; 2 1/2 Other Carbohydrates.