

## Key Lime Bundt Cake

**Makes: 1 Cake (16 slices)**

### **Ingredients & Instructions:**

Whole Liquid Eggs: 10 oz.

Sugar: 5  $\frac{3}{4}$  oz.

Key West Lime Juice: 9 oz.

Vanilla: 1  $\frac{3}{4}$  tsp.

Sour Cream: 5  $\frac{3}{4}$  oz.

**Step 1:** Combine liquids in a mixer and mix until incorporated.

Vanilla Pudding Mix: 4  $\frac{1}{2}$  oz.

White Cake Mix: 1 pound + 3  $\frac{1}{2}$  oz.

Green Coloring: 3 drops

**Step 2:** Add cake mix, vanilla pudding and food coloring and beat until well incorporated.

**Step 3:** Pour batter into a greased bundt cake pan. Place in oven at 350°F for 52 minutes. Allow to cool completely before flipping out of the pan.

Plain Cream Cheese: 4  $\frac{1}{4}$  oz.

Powdered Sugar: 7  $\frac{1}{2}$  oz

Iodized Salt: 1/8 tsp.

Vanilla:  $\frac{1}{2}$  tsp.

**Step 4:** Combine cream cheese, powdered sugar, salt, vanilla and mix until smooth.

Whole Milk: 1  $\frac{1}{3}$  Tbsp. +  $\frac{1}{2}$  tsp.

**Step 5:** Add milk slowly until the icing is thin and clear. Adjust milk as needed.

**Step 6:** Drizzle the cooled cake with icing.