



Key Lime Cake

Trendy Key lime in a sheet cake or layers gets a moist, citrusy glaze poked into the top.

Servings: 96 servings (1 serving = 1 - 2x2-inch slice)

Ingredients:

CAKE BATTER

INGREDIENT	WEIGHT	MEASURE
Orange juice	2 lb	4 cups
Lime juice	6 oz	3/4 cup
Water, cool approx. 72°F	1 lb 2.00 oz	2 1/4 cups
Lemon extract		1 Tbsp
Green food coloring		1/4 tsp
Gold Medal™ White Cake Mix (11132)	5 lb	1 box

FINISHING

INGREDIENT	WEIGHT	MEASURE
Lime juice	4 oz	1/2 cup
Powdered sugar	4 oz	1 cup

Nutrition Information:

Serving Size: 1 - 2x2-inch slice
Calories : 110 / Calories from Fat : 25 /

% Daily Value:

Total Fat : 2 1/2g 4% /
Saturated Fat : 1 1/2g 7% / Trans Fat : 0g /
Cholesterol : 0mg 0% / Sodium : 170mg 7% /
Total Carbohydrate : 20g 7% /
Dietary Fiber : 0g 0% / Sugars : 12g /
Protein : 1g /
Vitamin A : 0% 0% / Vitamin C : 4% 4% /
Calcium : 0% 0% / Iron : 2% 2% /

Exchanges: 1/2 Starch/ 0 Fruit/ 1 Other
Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0
Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean
Meat/ 0 High-Fat Meat/ 1/2 Fat/

Carbohydrate Choice: 1

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

Instructions:

BATTER

1. Combine orange and lime juices, water, lemon extract and food coloring in bowl.
2. Pour 1/2 liquid (approx. 3 1/2 cups) into mixer bowl with paddle attachment; add cake mix.
3. Mix on medium speed for 2 minutes; gradually add remaining liquid while mixing on low speed.
4. Stop mixer, scrape bowl and paddle; mix on low speed additional 2 minutes.
5. Pour batter into greased and floured full sheet pan (if baking in standard oven, use a pan with extenders).
6. Bake as directed below.

BAKE:	TEMP	TIME
Convection Oven*	300°F	27-32 minutes
Standard Oven	350°F	30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) at 13 minutes of baking.

FINISHING

1. Allow cake to cool 10-15 minutes in pan while making glaze.
2. Combine lime juice and powdered sugar; mix until smooth and well blended.
3. Poke holes in top of cake using fork; pour glaze evenly over top.
4. Allow to cool completely, then cut for serving.