



# Lime Cake Recipe

## INGREDIENTS

250 grams Butter  
250 grams Sugar  
5 Free Range Eggs (room temp)  
Zest of 2 Suncoast Limes finely grated  
250 grams Plain Flour  
2 Teaspoons baking powder  
Juice of 2 Suncoast Limes  
Icing Sugar

## METHOD

Whisk Butter and Sugar together until creamy  
Keep whisking as you slowly add the eggs  
Add zest, flour and baking powder and mix  
Bake at approx. 170°C for around 40 - 45 min  
Cool down then using a skewer make a series of holes on the top of the cake  
Combine the Lime juice and icing sugar until you have a nice but still runny sauce  
Brush over cake liberally allowing mix to penetrate into the holes

