pompeii
Est. 1978

Pompeii Key Lime Cake

approx 12 servings
difficulty: easy

Ingredients
Cake:

Butter, for greasing pan
Flour, for dusting pan
One 3-ounce package lime flavored gelatin
1 1/3 cups granulated sugar
2 cups sifted all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups vegetable oil
3/4 cup orange juice
1 tablespoon Pompeii Lemon juice
1/2 teaspoon vanilla extract
5 large eggs, slightly beaten

Glaze:

1/2 cup Pompeii Key Lime juice (that's 1 of our 4oz bottles)
1/2 cup confectioners' sugar

Icing:

1/4 cup (1/2 stick) butter, room temperature
4 oz. cream cheese, room temperature
1/2 lb (1/2 of a 1 lb box) confectioners' sugar

Directions
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, add the gelatin, granulated sugar, flour, salt, baking powder & baking soda. Mix well.
Add the oil, orange juice, Pompeii Lemon juice, vanilla, and eggs. Mix until well combined.
Pour the batter evenly in the pan
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 Pompeii Key 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.

Cook's Note: you can also use three 9-inch round cake pans and make this into a layer cake.
Recipe adapted from Home Cooking with Trisha Yearwood (c) Clarkson Potter 2010