

Limed-Up Cream Cheese Pound Cake

Ingredients

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



Directions

1. Preheat oven to 325F. Grease a 12-cup Bundt pan.
2. To prepare cake, in a large mixing bowl, cream butter, cream cheese and sugar together on low speed for about 10 minutes until light and fluffy.
3. Beat in eggs alternately with flour, mixing well after each addition; add salt, vanilla, almond extract, lime juice and peel.
4. Mix until combined. NOTE: Be careful to not overbeat the eggs. If you do it could dry the cake out.
5. Pour the batter into a prepared pan. Bake for 1 1/2 hours or until a toothpick or cake tester inserted in the center of the cake comes out clean.
6. Allow to cool for 10 minutes. Turn onto cake plate. While cake is still warm prick top with toothpicks and pour hot glaze over warm cake.
7. To prepare glaze, combine sugar, butter and lime juice in a sauce pan, bring to a boil; continue to boil for 1 minute.
8. Drizzle slowly over warm cake.
9. Cool cake completely before slicing.