



# Key Lime Layer Cake

## INGREDIENTS:

- One boxed yellow cake mix (with eggs, oil and water to make according to package)
- 1 cup of key lime juice
- 1 can (14 oz) of sweetened condensed milk
- 1 egg
- 2 sticks (8 oz.) of salted butter
- 2 sticks (8 oz.) of unsalted butter
- 3 cups of powdered sugar
- 2 teaspoons of clear vanilla
- 1/4 cup crushed graham crackers

DIRECTIONS: (make filling 1st to save time)

### Cake:

- Make cake mix according to package and bake in two 8 or 9 inch round pans.
- Turn cakes out of pans onto a cooling rack and cool completely.

### Filling:

- In a medium mixing bowl blend together key lime juice, sweetened condensed milk and egg until combined.
- Pour into a small casserole dish and bake at 325F degrees for 15-20 minutes until center is set.
- Cool completely (I make this 1st and place it in the fridge while I make the cake and frosting)

### Frosting:

- In a large mixing bowl, add softened butters, powdered sugar and vanilla.
- Beat on high for several minutes until frosting is light and very fluffy.

### Putting the cake together:

- Trim the tops of cakes to make them flat using a large serrated knife.
- Cut each cake into 2 layers using the same serrated knife.
- Place 1st layer on a serving plate and lightly layer with frosting.
- Spread 1/3 of the cooled key lime filling over layer
- Place 2nd layer on top and repeat until last layer has been placed on top.
- Frost entire cake (top and sides) with buttercream frosting.
- Crush a few graham crackers and gently press the crumbs along the sides of the cake.
- Decorate as desired. I used little dollops of extra frosting and little lime green chocolates.