



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Tequila-Lime Pound Cake With Vanilla Glaze

*Adapted from Chrysta Wilson.*

Makes one Bundt cake (15 to 20 slices)

### **For the cake**

3 cups flour  
1½ teaspoons baking powder  
¼ teaspoon salt  
1½ cups whole milk  
½ teaspoon pure vanilla extract  
¼ cup tequila  
¼ cup fresh lime juice  
3 tablespoons fresh lime zest  
1½ cups (3 sticks) unsalted butter  
3 cups sugar  
5 large eggs

### **For the glaze**

2 cups confectioners' sugar, sifted  
4 tablespoons whole milk  
½ teaspoon pure vanilla extract

1. *Make the cake: Preheat the oven to 325°F. Coat a 12-inch (10-cup) Bundt pan with cooking spray (or grease with butter and flour).*
2. *In a bowl, sift together the flour, baking powder and salt and set aside. In a separate bowl, combine the milk with the vanilla extract, tequila, lime juice and zest and set aside. (Note: The lime juice and zest will slightly curdle the milk because of their natural acids; this will not have a negative impact on the cake.)*
3. *In a mixing bowl, cream the butter and sugar using an electric mixer fitted with a paddle attachment. Beat in the eggs, 1 at a time, until mixed well. Beginning and ending with the flour mixture, add one-third of the dry ingredients and then half of the liquid ingredients, alternating until everything is mixed well.*
4. *Pour the batter into the prepared pan and bake for 65 to 75 minutes, or until a wooden skewer or cake tester comes out clean. Let the cake cool in the pan for at least 1 hour before turning out onto a plate and glazing.*
5. *Make the glaze: Put the confectioners' sugar into a bowl. Add the milk and vanilla extract and whisk until the sugar dissolves. Pour the glaze over the cooled cake.*