

# KEY LIME PIE LAYER CAKE WITH CREAM CHEESE FROSTING AND GRAHAM CRACKER FILLING

## INGREDIENTS:

### FOR THE CAKE:

½ cup unsalted butter, room temperature  
½ cup vegetable oil  
1½ cups granulated sugar  
2 tbsp key lime zest  
4 large eggs, room temperature  
1-1½ tsp LorAnn Super-Strength Key Lime Flavor  
½ tsp vanilla extract  
2 2/3 cups all-purpose flour  
2 tsp baking powder  
1 tsp salt  
1 1/3 cups buttermilk  
2 tbsp fresh key lime juice

### FOR THE KEY LIME SOAK:

2 tbsp fresh key lime juice  
¼ cup granulated sugar  
2 tbsp water  
¼ tsp LorAnn Super-Strength Key Lime Flavor

### FOR THE GRAHAM CRACKER CRUST FILLING:

1 cup graham cracker crumbs  
¼ cup unsalted butter, melted  
¼ cup granulated sugar  
1 tbsp honey  
1 tbsp key lime zest  
1 tsp fresh key lime juice  
Pinch of salt  
½ tsp LorAnn Super-Strength Key Lime Flavor

### FOR THE KEY LIME CREAM CHEESE FROSTING:

4 oz cream cheese, room temperature  
1 cup unsalted butter, room temperature  
3½-4 cups powdered sugar  
1-1½ tsp LorAnn® Better Than Extracts™ Cream Cheese Bakery Emulsion  
¼ tsp LorAnn Lime Oil  
1-2 tsp finely grated key lime zest



Pinch of salt

1-2 tsp fresh key lime juice

## DIRECTIONS:

1. Preheat oven to 350°F. Line two 8-inch cake pans with parchment and grease the sides.
2. In a large bowl, combine the 1½ cups granulated sugar and 2 tbsp key lime zest. Using your fingers, rub the zest into the sugar until it becomes fragrant and slightly moist. This helps release the natural oils and evenly distribute the citrus flavor.
3. Add the butter and oil to the sugar mixture. Beat until smooth and fluffy, about 2-3 minutes.
4. Add the eggs, LorAnn Super-Strength Key Lime Flavor, and vanilla extract. Beat until light and airy.
5. In a separate bowl, whisk together the flour, baking powder, and salt. In another bowl, combine the buttermilk and key lime juice.
6. Add the dry and wet ingredients to the batter in alternating additions, beginning and ending with the dry ingredients. Mix just until combined. Do not overmix.
7. Divide the batter evenly between the prepared pans. Bake for 30-40 minutes, or until a toothpick inserted in the center comes out clean.
8. Allow cakes to cool completely in the pans before removing.
9. Make the soak: In a microwave-safe bowl, combine the key lime juice, sugar, and water. Microwave for about 1 minute, then stir until the sugar is fully dissolved. Add the LorAnn Super-Strength Key Lime Flavor and let cool completely.
10. Make the graham cracker filling: In a bowl, mix all ingredients until evenly combined and crumbly. Set aside.
11. Make the frosting: Beat the butter, cream cheese, and lime zest until smooth and creamy. Gradually add powdered sugar and beat until fully incorporated. Add the LorAnn Cream Cheese Bakery Emulsion, LorAnn Lime Oil, and salt. Mix until smooth. Add lime juice as needed to reach desired consistency. Let frosting sit for 10 minutes before using.
12. Assemble the cake: Place one cake layer on a serving plate. Brush or spoon the key lime soak evenly over the surface.
13. Spread an even layer of frosting over the cake, then add the graham cracker filling, pressing it gently into the frosting.
14. Place the second cake layer on top. Brush with the remaining soak. Frost the top and sides of the cake as desired.
15. Chill for 30 minutes before slicing and serving.