



## KEY LIME CAKE

- 1 1/3 Cups Sugar
- 2 Cups Flour
- 2/3 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Baking Soda
- 3 Ounces Lime Flavored Gelatin
- 5 Eggs
- 1 1/3 Cups Oil
- 3/4 Cup Orange Juice
- 1/2 Teaspoon Vanilla
- 1 Teaspoon Lemon Extract
- 1/3 Cup Key Lime Juice
- 1/3 Cup Powdered Sugar
- Whipped Cream
- Lime Slices

## DIRECTIONS

1. Preheat oven to 350 degrees. Place dry ingredients into a mixing bowl.
2. Add eggs, oil, orange juice, vanilla and lemon extract.
3. Beat until well blended.
4. Pour batter into a 13x9 inch pan.
5. Bake for 25 to 30 minutes.
6. Remove from oven.
7. Let stand in pan for 15 minutes.
8. Prick cake all over with a fork.
9. Drizzle thoroughly with key lime juice mixed with powdered sugar.
10. Cover and refrigerate.