



Margarita Cake with Key Lime Cream Cheese Frosting

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

For this margarita cake with key lime cream cheese frosting you can even make an adult version by adding three shots of either rum or tequila to the icing I make this cake for parties and on birthdays

Ingredients

- - 1 (15.25 ounce) package white cake mix - 3 egg whites - 1 (10 fluid ounce) can frozen margarita mix (such as Bacardi)
- thawed - 2 tablespoons vegetable oil - 2 tablespoons lime juice
- divided - 1 tablespoon grated lime zest - 1 (8 ounce) package cream cheese
- softened - ½ cup unsalted butter
- softened - 1 tablespoon grated lemon zest - 5 cups confectioners' sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch cake pan. Beat cake mix
2. egg whites
3. margarita mix
4. oil
5. 1 tablespoon lime juice
6. and lime zest together in a large bowl. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center shows moist crumbs
7. 30 to 35 minutes. Cake will be very moist. Cool completely in the pan
8. about 1 hour. Beat cream cheese and butter together in a bowl until light and fluffy. Stir in remaining 1 tablespoon lime juice and lemon zest . Beat in confectioners' sugar
9. one cup at a time
10. scraping the sides of the bowl thoroughly with a spatula after each addition. Spread frosting over the cooled cake. Cook's Note You may use your favorite 1-2-3-4 cake recipe if you'd prefer to make this cake from scratch.To make a layer cake instead
11. grease and flour 2 (8-inch) round cake pans. Pour batter into the prepared pans and bake as directed in Step 3. Cool cakes in their pans for 15 minutes before inverting onto a wire rack to finish cooling. Make frosting as directed.