

EASY LIME BLONDIES

CAKE INGREDIENTS

1 CUP UNSALTED BUTTER SOFT OR ROOM TEMPERATURE

1 ½ CUP WHITE SUGAR

4 LARGE EGGS ROOM TEMPERATURE

2 TABLESPOON FRESH LIME JUICE

1 ½ CUP CAKE FLOUR

1 TEASPOON BAKING POWDER

ZEST OF 2 LIMES

GLAZE INGREDIENTS

1 ½ CUP ICING SUGAR

3 TABLESPOON FRESH LIME JUICE

ZEST OF 2 LIMES (keep a pinch to side for sprinkle)

Preheat oven to 180 degrees celsius.

Line a 9 x 13 inch baking pan with baking paper.

Sift cake flour and baking powder together in a small bowl.

In a large bowl or standing mixer beat together the butter, sugar, lime juice and lime zest till light and fluffy.

Add and beat in the eggs one at a time then gradually add the flour mix until fully combined.

Pour batter into lined pan and spread till even (batter should have thick consistency). Knock baking pan bottom on countertop once or twice to release any air bubbles.

Bake in oven for approx. 25 – 30 minutes – do not over bake and top of cake should not be brown. If knife comes out clean from middle it should be ready.

Allow to cool.

Mix glaze ingredients till smooth and spread out evenly over the cake. Sprinkle left over zest over glazed cake and then cut into squares and enjoy with a lovely cup of rooibos or earl grey tea.

Enjoy 😊