

## Taste of Chicago To-Go Recipe

### **Chef Maya-Camille Broussard of Justice of the Pies**

#### **Preparing: Lemon Lime Cake**

#### **Recipe:**

#### **Ingredients:**

1 ½ cups unsalted butter, softened

3 cups granulated sugar

5 large eggs, room temperature

1 tsp vanilla extract

1 tsp lemon extract

Zest of one whole lime

Zest of one whole lemon

3 cups cake flour

½ tsp kosher salt

¼ cup sour cream

1 cup lemon-lime soda pop

#### **Instructions:**

Preheat oven to 325° F

Using a standing mixer or a hand mixer, cream butter and sugar together. Add 5 large eggs, add and mix one egg at a time in order to create an emulsion. Add the zest of a lemon and a lime, vanilla extract and lemon extract and mix. Add cake flour in increments of 1/3, mixing the flour into the batter in-between each increment.

Once the cake flour is incorporated into the batter, add salt and sour cream and mix.

While mixing the batter, slowly pour in the lemon-lime pop.

Line a Bundt cake pan with shortening and all-purpose unbleached flour.

Pour the cake batter into the cake pan and bake for one hour in the center rack of the oven. Test the center of the cake with a knife; if it comes out clean and dry then the cake is ready. Remove the cake pan from the oven and allow it to cool for 10 minutes before removing the cake from the pan.