

Quick & Easy

THE COSTCO WAY

Sicar Farms Lime Cake with Blackberry Glaze

Makes 12 servings

Blackberry Glaze ingredients:

1 Tbsp unsalted butter, softened
½ cup powdered sugar
2 Tbsp heavy cream
2 Tbsp blackberries, finely chopped
½ tsp Sicar Farms Lime zest

Instructions:

In a medium bowl, combine butter, sugar and cream. Stir. Add berries and zest. Stir. Add more cream if necessary.

Lime Cake ingredients:

Cooking spray
½ cup butter, softened
1 cup sugar
2 eggs
2 to 3 tsp Sicar Farms Lime zest
2 Tbsp Sicar Farms Lime juice
1 tsp vanilla extract|
1¾ cup flour
½ tsp salt
¼ tsp baking soda
½ cup sour cream
Blackberry Glaze

Instructions:

Preheat oven to 350 F. Spray a 9 x 5-inch loaf pan with nonstick cooking spray. In a stand mixer, mix the butter and sugar until light and fluffy. Beat in eggs until well blended. Stir in lime zest, juice and vanilla. Add flour, salt and baking soda. Stir until fully combined. Stir in sour cream. Pour batter into loaf pan. Bake for 50 minutes, or until inserted toothpick comes out clean. Remove cake from pan. Place on a cooling rack. Cool completely. Spread glaze on top.

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