

## **Raspberry Lime Cream Cheese Pound Cake - Anthony Salemme**

*by Chef Anthony Salemme, MealPVD, for RINewsToday.com*

Serves 8-10

*The sun is higher in the sky now in February, and I was craving tastes of summer. This cake, to me, is like having a margarita with raspberries.*

### **Cake**

2 cups flour  
1 ½ cup sugar  
1 ½ teaspoons baking powder  
1 teaspoon salt  
3 eggs, at room temp  
2 limes, zested and juiced (about 3 Tablespoons of juice)  
8 ounces cream cheese, at room temp  
1 stick butter, at room temp  
6 ounces raspberries

### **Cream Cheese Frosting**

4 ounces cream cheese, softened  
4 ounces butter, softened  
1 lime, zested and juiced  
1 ½ cups confectionary sugar, sifted  
pinch of salt

Blend all ingredients until smooth.

### **Be sure to have all your ingredients at room temperature**

1 greased loaf pan

Mix flour, baking powder and salt in a bowl.

In bowl of a stand mixer beat the sugar, butter, cream cheese, and lime zest until fluffy.

Add eggs one at a time until fluffy; then add the lime juice and mix well.

Stir in all but a few Tablespoons of flour. With remaining flour toss the raspberries, then gently stir into batter.

Pour into greased loaf pan and spread it evenly.

Put into cold oven and bake at 350F for 55-65 minutes until it springs back when poked or you stick a toothpick in the middle, and when you pull it out, it's clean.

When cake is done and cooled for at least one hour, spread the frosting over the top.