

Key Lime Checkerboard Cake with Cream Cheese Frosting



Ingredients

Two 8-inch round white cakes, baked in advance, wrapped in plastic and refrigerated

3 cups all-purpose flour

1-1/2 tsp. baking powder

1/2 tsp. salt

2 tsp. key lime juice

1 lime, zested

1 tsp. green food coloring

3/4 cups unsalted butter, softened

1-1/2 cups sugar

4 large eggs

1-1/4 cups milk

3 cups cream cheese frosting

Fresh mint and lime slices (optional)

Directions

Preheat oven to 350° F. Grease and flour two 8-inch cake pans and set aside.

Combine flour, baking powder, and salt in a medium bowl, and whisk together until blended. Set aside. Measure the key lime juice into a small dish, add the zest and food coloring; set aside.

In a large bowl of an electric mixer, cream butter and sugar together until light and fluffy. Add eggs, one at a time, followed by the key lime juice mixture and beat well until thoroughly mixed. Reduce speed to low, slowly pour in the prepared dry ingredients and the milk, alternating after each addition, ending with the flour and stirring just until blended.

Transfer the batter evenly into prepared cake pans, place in oven and bake 30 to 35 minutes, or until cakes spring back when touched. Remove from oven and let cool for 10 minutes. Run a butter knife or flat-edged spatula around the inside of each pan before inverting cakes onto a cooling rack. Set aside. When cakes have completely cooled, wrap them individually in plastic and place them in the refrigerator overnight.

The next day, remove all 4 cakes from fridge, unwrap and lay them next to each other.

Using a cake knife or serrated knife, trim off some of the tops if needed so that each layer is the same height.

Place a 6-inch paper plate directly in the center of one of the layers and cut around it using a serrated knife, being sure to slice completely through the cake. Remove the outer cake ring and set it aside. Repeat this step with the other three layers. Next, push a 4-inch round cookie cutter through the 6-inch layer or cut the paper plate down to size and use it as a template. You should now have a 4-inch round cake. Follow the same procedure for the remaining three 6-inch layers. Finally, place a 2-inch round cookie cutter in the center of each 4-inch cake and push through to form a 2-inch round piece.

You should have four 8-inch cake rings with a 6-inch hole; four 6-inch cakes rings with a 4-inch hole; four 4-inch cake rings with a 2-inch hole, and four 2-inch cakes.

Assemble each layer by alternating the colors which will yield 4 multi-colored layers.

Place one layer on a serving platter and cover with your favorite cream cheese frosting.

Alternate between colors, continue to stack and frost all of the layers. Garnish with fresh mint and lime slices if desired.