

KEY LIME GUMMY BEAR CAKE

INGREDIENTS:

FOR CAKE:

4 eggs
1 cup buttermilk
1/2 cup sour cream
1/3 cup vegetable oil
1 teaspoon [LorAnn Organic Madagascar Vanilla Extract](#)
1/8 teaspoon [LorAnn Key Lime Super-Strength flavor](#)
zest of 2 key limes
juice of 2 key limes
1 box white cake mix (Betty Crocker OR Duncan Hines work best)
1 small box instant vanilla pudding mix



FOR GRAHAM CRACKER CRUST:

12 whole Cinnamon Graham Crackers
8 tablespoons butter, melted

FOR KEY LIME BUTTERCREAM:

1 14oz can of Sweetened Condensed milk
1 lb salted butter, room temp
1 teaspoon [LorAnn Organic Madagascar Vanilla Extract](#)
1/8 teaspoon [LorAnn Key Lime Super-Strength flavor](#)

FOR GARNISH:

[LorAnn Gummy Mix](#) (for Key Lime Gummy Bears) - follow directions on the back of package
extra lime slices
lime zest

DIRECTIONS:

FOR CAKE + GRAHAM CRACKER CRUST:

1. Preheat your oven to 350°F.
2. Line and prep three 6-inch cake pans (or two 8-inch cake pans) with baking spray and/or parchment paper.
3. Add Graham Crackers to a food processor and pulse them into fine crumbs.
4. Slowly pour the melted butter into the crumbs and pulse again until combined.

5. Divide the graham cracker crust crumbs evenly among your cake pans and press them firmly into the bottom of your prepared cake pans. You can use the bottom of a glass or a spoon to help evenly distribute the crumbs on the bottom of your pans. Set aside.
6. In a large bowl, whisk together eggs, buttermilk, sour cream, vegetable oil, [vanilla extract](#), [key lime flavoring](#), zest, and key lime juice very well until thoroughly combined.
7. Sift vanilla pudding and white cake mix together into the wet ingredients and mix until just combined.
8. Pour the batter evenly into your prepared cake pans over top of your prepared crust.
9. Bake for 20-25 minutes. Before removing cakes from the oven, insert a toothpick into the centers of the cakes to ensure they are done. Don't over bake!
10. Allow to cool for 5 minutes in the pan, and then turn them onto a cooling rack to finish cooling.
11. Wrap in plastic wrap and thoroughly chill the cakes in your fridge for at least 2 hours before decorating. Make sure the cake rounds are flat when chilling.

FOR KEY LIME BUTTERCREAM:

1. In the bowl of a stand mixer fitted with a paddle attachment, add the softened butter and whip on high for 8 minutes until the butter has doubled in size and is pale and light in color.
2. Scrape down the bowl and beat for 2 more minutes.
3. Add sweetened condensed milk, [vanilla extract](#), and [key lime flavor](#). Whip on low for 1 minute.
4. Scrape down the bowl and turn the mixer back on to high for 3 minutes to ensure everything is well incorporated.

TO DECORATE:

1. Add your buttercream to a piping bag for best results. Snip the tip off the end of the piping bag and pipe a small dollop onto a cake board or plate.
2. Place the first cake layer with the graham cracker crust on the bottom.
3. Pipe a buttercream rim around the cake layer and smooth with an offset spatula or spoon to create an even layer of buttercream. Set the next cake layer on top, crust side down.
4. Crumb-coat the cake with a thin layer of buttercream and smooth it out with an offset spatula and cake scraper.
5. Decorate the cake as desired and garnish with slices of limes and [LorAnn Key Lime Gummy Bears](#).