

# A SHAKE Recipe

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## Kaffir Lime Vanilla Pound Cake with Kaffir Lime Glaze and Roasted Rum Pineapple

Adapted from [Cooking Light](#) (recipe by Marcia Whyte Smart)

*This recipe makes five small loaves (5¾ by 3¾-inch pans) or, according to [Cooking Light](#), you can also make two larger loaves (8 by 4-inch pans).*

### For the Pound Cake

- 3 cups flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon [Maui Preserved vanilla powder](#) (or 1 teaspoon vanilla extract)
- 2 cups sugar
- ¾ cup butter, softened
- 3 eggs
- 1 1/3 cup whole milk
- 1 tablespoon + 1 teaspoon kaffir lime juice
- 1½ teaspoon + 1 teaspoon kaffir lime zest

Preheat oven to 350°.

Combine milk and lime juice, stir and set aside. Don't freak out when it starts to look curdled and weird.

Whisk flour, baking powder, baking soda, salt and vanilla powder together. (If you are using vanilla extract instead, add it in the next step.) In the bowl of a stand mixer, combine sugar and butter (and vanilla extract, if using). Using the paddle attachment, beat on medium until pale and fluffy. Add eggs, one at a time, beating thoroughly after each addition.

Whisk milk/lime juice mixture in preparation for adding it to the batter. Starting and ending with the dry ingredients, add to the mixing bowl, alternating with the milk. Mix well between additions.

Spoon batter into loaf pans (you should be able to fill five about three-quarters of the way each) coated with cooking spray. Bake at 350° for 40 minutes or until a wooden pick inserted in the center comes out clean. Cool on a wire rack.

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# A SUGAR SHAKE Recipe

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## For the Kaffir Lime Glaze

- ¾ cup powdered sugar
- 2 tablespoons kaffir lime juice
- 2 tablespoons whole milk
- 1 teaspoon kaffir lime zest

Whisk together sugar and lime juice. Slowly whisk in the milk. If the mixture starts to get too thin, stop with the milk. Sprinkle zest over and mix in. Drizzle over slices of cake just before serving. Note that when poured over the cake, the glaze will soak into the cake instantly; it is not a thick coating type of glaze.

## For the Roasted Rum Pineapple

*You can make as much or as little of this topping as you want. It's also delicious on ice cream.*

- Pineapple, cut into large chunks
- 1 tablespoon of dark rum per cup of pineapple
- 1 tablespoon of dark brown sugar per cup of pineapple
- 1/8 teaspoon **Maui Preserved vanilla powder** per cup of pineapple

On a parchment-lined baking sheet, broil pineapple until it begins to turn brown. Remove from oven and let cool. When cool enough to touch, dice into small pieces. Add to a small saucepan with all other ingredients. Cook over medium heat until most of the liquid has cooked away. Cool slightly before serving over slices of cake.