

Lime Cake with Lime Cream Cheese Icing

Epicure No Bake Lime Cheesecake, 3/4 pkg
1 cup Butter, softened
Zest of 1 Lime
Juice of half a lime
2 Eggs
1 cup All Purpose Flour
1 cup Whole Wheat Flour
1 tsp Baking Powder
¼ cup Milk

Icing

4 ounces Cream Cheese (1/2 brick), softened
Juice of half a lime
Epicure No Bake Lime Cheesecake, ¼ pkg
¼ cup Butter, softened
2 cups Icing Sugar

Pour ¾ pkg of the No Bake Cheesecake mix into a bowl, with the softened butter. Using a mixer, blend until creamy.

Add in lime juice, lime zest, and eggs. Beat for 1 minute.

Add in flours, baking powder and milk, stir with a spatula just until blended.

Pour into an 8x8 baking pan.

Bake at 350 degrees F for 25 minutes, or until edges begin to turn brown.

Cool completely before putting on icing.

To make the icing, place all the ingredients except the icing sugar into a bowl and beat with mixer until smooth. Add in the icing sugar and beat until just blended. Blend in green food colouring if you would like.