



Margarita Cake

<http://veronicascornucopia.com>

- 1 package (18.25 oz) white cake mix
- 1 can (10 oz) frozen margarita mix, thawed and undiluted
- 3 egg whites
- 2 tablespoons vegetable oil
- 3 tablespoons finely chopped lime zest, divided
- 1 cup confectioners sugar
- Lime juice, as desired
- Coarse sugar for garnish (optional)

Preheat oven to 350 degrees F. Grease and flour a bundt pan; set aside. In large bowl, combine cake mix, thawed margarita mix, eggs and oil. Beat at medium speed two minutes. Stir in 2 tablespoons of the lime zest. Pour into prepared pan. Bake 40-45 minutes or until toothpick inserted in middle comes out clean. Cool in pan 5 minutes; invert onto cooling rack, remove from pan, and cool completely. In a small bowl, combine confectioners sugar, 1 tablespoon lime zest and enough lime juice to make a glaze; drizzle over cake. If desired, sprinkle the top of the cake with coarse sugar to resemble salt.

Makes 10-12 servings