

## Mojito Rum Tea Cake with Glaze

A loaf cake packed with the flavors of Cuba! Just like the namesake Mojito drink.

Yield: 1-pound cake, serves 8-12

Preheat oven: 350°F

9x5-inch pan, sprayed with non-stick spray

7 medium	limes, zested and juiced (divided)
1 cup	granulated sugar
1/3 cup	canola oil
2 large	eggs
1-1/2 cups	cake flour
1 tsp	baking powder
1/4 tsp	baking soda
1/2 tsp	salt
1/3 cup	sour cream
1/4 cup	fresh mint leaves, chopped fine

1. In a large bowl, combine 1 Tbsp lime zest, granulated sugar and oil. Whisk in eggs until fully blended. Set aside.
2. In another bowl, whisk flour, baking powder, baking soda and salt. Add to sugar-egg mixture mixing fully.
3. In a small bowl combine 1/4 cup lime juice and sour cream. Add to above mixture. Fold in chopped mint. Pour into prepared pan. Bake in center rack, for 45 to 55 minutes or until a toothpick inserted into the center comes out clean. Meanwhile, make the glaze and icing.

### Glaze:

1 Tbsp	granulated sugar
1/2 cup	lime juice (from above)
2 Tbsp	clear rum

1. In a small saucepan on low heat, stir granulated sugar and lime juice just to a low simmer. Take off of heat, add rum. After loaf comes out of the oven while still in the pan, pour glaze over. Let set for 10 minutes. Invert out of pan onto serving plate.

### Icing:

1 cup	powdered sugar
1 Tbsp	lime juice (from above)
2 tsp	lime zest (from above)

1. Whisk confectioners' sugar, lime juice and zest until smooth. Pour over the top of the cooled loaf.