

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Easy Lime Cake

Hero ingredient: Lime

Ingredients

- 12 oz Sprite soda
- 2 limes, juiced and zested
- 1 box white cake mix

Directions

Preheat your oven to 350F. Grease a baking pan, set aside. In a large mixing bowl, beat together all the ingredients until well combined. Then pour it into the baking pan. Follow the baking times on the box of cake mix according to the size of baking pan your using.



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Lime Curd

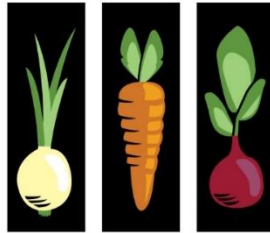
Hero ingredient: Lime

Ingredients

- 6 egg yolks
 - 1 cup sugar
 - 1 Tbs lime zest
 - $\frac{3}{4}$ cup lime juice
 - $\frac{1}{4}$ cup butter, room temperature
 - Pinch of salt
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Directions

In a sauce pot, whisk together the sugar and egg yolks until well combined. Whisk in the salt, lime juice, and zest. Continuously whisking, bring to a slight boil. The curd will thicken quickly. Remove from heat. Divide the butter. Whisk in a pat of butter until it's melted. Repeat with the remaining butter. Allow to cool completely. Store in an airtight container until ready to use.



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Lime Ice Cream

Hero ingredient: Lime

Ingredients

2 cups heavy whipping cream

- 1 can sweetened condensed milk
 - 1-2 Tbs lime zest
 - 1 drop green food coloring
 - ½ cup lime juice
 - ½ cup sugar
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Directions

Whip the whipping cream until ribbons begin to form. Slowly pour in the sugar while you're whipping the cream. Pour in the condensed milk, lime juice, and zest. Stop whipping once all the ingredients have come together. Transfer the ice cream to a freezer safe container. Freeze overnight.