

**Lime Sorbet**

Ingredients

* 1 ½ cups water
* 1 cup sugar
* ½ cup lime juice
* Zest of 2 limes
* 2-3 drops electric green food coloring

**Directions**

Bring all the ingredients to a boil. Boil for 1 minute then allow to cool completely. Place in a freezer safe container and freeze for 1 hour. Add the food coloring. Give it a good stir then place back in the freezer for another 2 hours, stirring well at every half hour mark.

**Easy Lime Cake**

Ingredients

1 box white cake mix

1-12oz can Sprite soda

Lime zest of 2 limes

**Directions**

Preheat your oven to 350F. Grease a 9x13 baking pan, set aside. In a large mixing bowl, beat together all the ingredients until just combined. Then pour it into the baking pan. Follow the baking times on the box of cake mix. Allow to cool completely and ice with your favorite frosting.

**Lime Curd**

Ingredients

* 6 egg yolks
* 1 cup sugar
* 1 Tbs lime zest
* ¾ cup lime juice
* ¼ cup butter, room temperature
* 2-3 drops green food coloring
* Pinch of salt

**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. Refrigerate in an airtight container until ready to use.