



## Lime Cookies

### Makes 45 cookies

1 ¾ cup white flour + 2 TBS  
½ tsp. salt  
2 TBS cornstarch  
¾ cup softened, unsalted butter  
1 cup confectioner's sugar  
1 TBS lime zest  
2 TBS lime juice – preferable freshly squeezed  
1 TBS vanilla extract

### FOR THE GLAZE:

½ cup confectioner's sugar  
2 ½ TBS lime juice  
Green food coloring – optional

Mix the dry ingredients in a bowl and set aside.

Cream together the butter and confectioner's sugar. Add the lime zest, lime juice and vanilla extract. Mix well. Add the dry ingredients and mix well.

Form two balls with clean hands. Roll cookies out into two logs. Wrap with plastic and refrigerate for at least 2 hours.

Preheat oven to 350 degrees. Remove cookies from fridge and cut 1/4<sup>th</sup> inch wide cookies. Place on a lined baking sheet – one inch apart. Bake cookies until just starting to brown for about 8 minutes. Remove from oven and allow cooling on baking sheet for a few minutes. Transfer to a wire cooling rack and cool down completely.

Whisk the confectioner's sugar, lime juice and green food coloring until uniform. Glaze the cookies using a spoon. Return to rack and allow glaze to harden. Serve and enjoy!

3 cookies no glaze - CALORIES 171.44; FAT 9.37 grs (sat 5.86; mono 2.40; poly 0.411); PROTEIN 1.72 grs ; FIBER 0.48 grs; CARBS 19.89 grs; CHOLESTEROL 24.42 mg; IRON 0.74 mg; SODIUM 79.44 mg; CALCIUM 6.12 mg

