

Key Lime Butter Cookies

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A simple butter cookie enhanced by fresh lime juice, these citrusy cookies are the perfect midday summer snack.

Ingredients:

½ cup unsalted butter, softened
1 cup sugar
2 eggs
1 ½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
¼ cup fresh lime juice
2 teaspoons fresh lime zest
1 teaspoon vanilla
½ cup confectioners' sugar, for garnish

Directions:

1. Preheat oven to 350°F. Lightly grease two cookie sheets.
2. In a large bowl, cream together butter, sugar, and eggs until smooth. Add lime juice, zest, and vanilla; mix.
3. In a separate large bowl, sift together flour, baking powder, and salt; pour into wet mixture and mix.
4. Form dough into ½-inch balls and arrange evenly on prepared sheets.
5. Bake 8 to 10 minutes, until lightly browned. Cool on wire racks; lightly sift confectioners' sugar atop as they cool.