

Lime Meltaway Cookies



Cookie Ingredients

- 1 ¼ cups all purpose flour
- ½ cup cornstarch
- ¼ teaspoon salt
- 1 ½ sticks unsalted butter, softened
- ½ cup confectioner's sugar
- 2 tablespoon freshly squeezed lime juice
- 1 teaspoon lime zest

Icing Ingredients

- 1 ½ cups confectioner's sugar
- 2-3 tablespoons freshly squeezed lime juice
- 1 teaspoon lime zest
- Pinch of salt

Steps

Make The Cookie

1. In a small bowl, whisk together the flour, cornstarch and salt insuring there are no lumps. Set aside.
2. In a large mixing bowl, with an electric mixer, beat softened butter and confectioners sugar, lime juice and zest until well combined.
3. Add flour mixture and beat on low speed until thoroughly combined
4. Dough will be a bit sticky. Divide in half.
5. Place sheets of parchment paper on your work surface. Place half of the dough on each piece of parchment paper and with your hands try to form a flat disk. Wrap it up and refrigerate for 20 minutes before rolling it out to about ½" thick. Use parchment paper on the bottom and top while rolling out so the dough doesn't stick to your counter.
6. Preheat oven 350°F.
7. Dip desired cookie cutters into a small bowl of flour and cut out desired shapes out of rolled out dough. Place cut out cookies onto a parchment lined baking sheet. Brush off any excess flour with a pastry brush.
8. Bring together scraps and reroll between parchment paper and cut shapes, repeating until finished. Remove the other half of dough from the refrigerator and repeat the cutting process until finished.
9. Bake cookies for 8-10 min or until set. Cool for five minutes on cookie sheet, then remove to cooling rack to finish cooling. Once cookies are fully cooled, apply the glaze. Allow glaze to set before plating and serving.

Make The Icing

1. Mix all icing ingredients until well combined with no lumps. You can sift the sugar to prevent lumps. Make sure the icing is smooth. Add more lime juice if necessary.