

KEY LIME MELTAWAY COOKIES

Recipe adapted from Martha Stewart via Smitten Kitchen

INGREDIENTS:

- 6 T unsalted butter, at room temperature
- 2 1/2 T + 2/3 cup powdered sugar, divided
- zest of 2 key limes
- 1 T freshly squeezed lime juice
- 1 1/2 t vanilla extract
- 1 cup minus 1 T all-purpose flour
- 1 T cornstarch
- big pinch of kosher salt

DIRECTIONS:

1. Using an electric mixer, beat together the butter and 2 1/2 tablespoons powdered sugar. Add the zest, juice, and vanilla. Beat until combined.
2. In another bowl, whisk together the flour, cornstarch and salt. Add to the buttery ingredients and mix with your electric mixer until a dough forms.
3. Place dough on an 8x12 inch-ish sized piece of parchment paper and roll into a log about 1 1/4 inch in diameter. Chill at least one hour, or for 30 minutes in the fridge and then 10 in the freezer.
4. Preheat your oven to 350F, and line two baking sheets with parchment paper. Slice dough into 1/4-inch rounds and place on the prepared baking sheets about an inch apart.
5. Bake until barely golden, about 12 minutes. Transfer cookies to a wire rack. Place the remaining 2/3 cup powdered sugar in a sealed bag. Cool the cookies for 5 minutes, and while they're still warm place cookies in the sugar-filled bag and toss to coat. Bake remaining dough. Store cookies in an airtight container for up to 2 weeks. Rumor has it they get even lime-ier tasting the longer you have them.

