



Lime Butter Cookies

Baked citrusy goods--like these fresh lime butter cookies--infuse a bit of sunshine to the winter months.

Whether we country cooks get them from the tree in the backyard or from the grocery store, we can choose from a bright array of luscious and aromatic oranges, tangelos, tangerines, clementines, mandarins, blood oranges, grapefruits, lemons and limes to liven up food for a winter gathering.

Ingredients

1 cup butter 2 1/4 cups flour 3/4 cup sugar 1 1/2 tsp. finely grated lime peel 2 T. freshly squeezed lime juice, strained to remove pulp and seeds 1 tsp. vanilla

For topping: 2 T. lime juice 1/4 cup sugar 1/2 cup powdered sugar

Preparation

Beat butter on medium-high for 30 seconds. Add the sugar, lime zest, lime juice, vanilla and half the flour, beating until thoroughly combined. Beat in remaining flour.

Roll into one-inch balls and place on ungreased cookie sheet. Bake at 325 degrees for 20 to 22 minutes or until bottoms are lightly browned. Remove from baking sheet immediately and cool on wire racks.

For topping, stir together lime juice and sugar until sugar is dissolved. When cookies are cool, brush mixture on tops of cookies. Let set for 10 minutes, then sift powdered sugar over tops. Makes 3 dozen.