

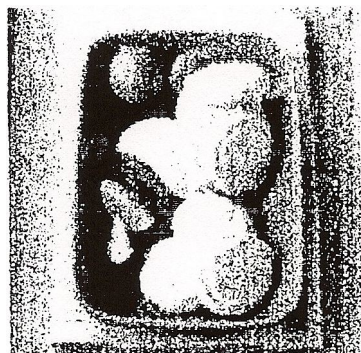
LIME SHORTBREAD COOKIES

preparation time: 20 min Baking time: 9 min

Yield: 80 cookies

Cookie Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup powdered sugar
- 1/2 cup cornstarch
- 1 cup butter, softened
- 1 tablespoon fresh lime juice
- 2 teaspoons freshly grated lime peel



Glaze Ingredients:

- 1 1/4 cups powdered sugar
- 1 teaspoon freshly grated lime peel
- 2 to 3 tablespoons fresh lime juice

Garnish Ingredients:

- Lime peel ..if desired

Combine flour, powdered sugar and cornstarch in medium bowl. Set aside.

Beat butter in large bowl at medium speed until creamy. Reduce speed to low; add flour mixture and all remaining cookie ingredients. Beat until dough forms.

Shape dough into two (10-inch) logs on lightly floured surface, \Wrap each in plastic food wrap; refrigerate until firm (2 hours).

Heat oven to 350°F. Reshape logs, if necessary. Cut into 1/4-inch slices with sharp knife. Place 1 inch apart onto ungreased cookie sheets. Bake for 9 to 11 minutes or until edges are lightly browned. Cool 1 minute; remove from cookie sheets. Cool completely.

Meanwhile, place powdered sugar and 1 teaspoon lime peel in small bowl. Gradually stir in enough lime juice for desired glazing consistency. Spoon or brush glaze on top of cookies. Let stand until glaze is hardened (15 minutes).