

# *Idiot's Kitchen Recipe – Lime Meltaway Cookies*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – from Martha Stewart's *Cookies*



Ingredients:

1 ½ (¾ cup) sticks unsalted butter, softened at room temperature  
1 cup Powdered Sugar (Confectioner's Sugar) divided into 1/3 & 2/3 cups  
2 limes, zested and juiced  
2 Tablespoons fresh lime juice  
1 Tablespoon Real Vanilla Extract  
2 Cups **MINUS** 2 Tablespoons Flour (equals 1 ¾ cup + 2 Tablespoons in the original recipe)  
2 Tablespoons Cornstarch  
¼ teaspoon salt

Beat 1 ½ sticks softened unsalted butter and 1/3 cup powdered sugar on medium speed of a mixer until light and fluffy. Zest 2 limes and then squeeze the juice to equal 2 Tablespoons fresh juice. Add the zest, 2 Tablespoons lime juice and 1 Tablespoon real vanilla extract to the butter. Mix to combine. The acidity of the lime juice might cause the butter to come slightly lumpy, but that's okay.

In a separate bowl, combine 2 cups MINUS 2 tablespoons of flour, 2 Tablespoons cornstarch, and ¼ teaspoon salt. Whisk to lighten and combine. Slowly add the flour to the butter mixing on low speed until combined. Do not over-mix. The dough might be slightly crumbly.

Turn the dough out onto a piece of parchment or waxed paper. If you need to, you can semi-knead the dough one or two times to incorporate the crumbs. Divide the dough in half and roll each half into a log 1 ¼ inches wide. Wrap in parchment and twist the ends to secure the paper around the dough. Do this for the other half and **refrigerate for at least 1 hour until cold and firm.**

When you are ready to bake, **preheat the oven to 350 degrees.** Remove the dough from the paper and slice into ¼ inch rounds. Place on a parchment lined cookie sheet leaving 1 inch between the cookies. Bake for 12 – 14 minutes at 350 until the cookies are just barely starting to turn golden brown. Watch the bottoms of the cookies as they bake and rescue them when the bottoms turn golden even if the tops have not. Cool on a wire rack for 4 -5 minutes to let the cookies firm up but still stay warm.

Place the remaining 2/3 cup powdered sugar in a bowl and gently toss the warm cookies to coat with sugar. Return sugar coated cookies to the rack to finish cooling.

Makes about 3 dozen cookies.