

Idiot's Kitchen Recipe – Zesty Lime Cookies

Recipe from www.idiotskitchen.com – Adapted from the St. Pete Times



Ingredients:

$\frac{3}{4}$ cup butter, softened (1½ sticks)
 $\frac{3}{4}$ cup granulated sugar
2 limes, zested and juiced ($\frac{1}{4}$ cup juice)
1 egg
2½ cups flour
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder
1 cup white chocolate chips
Powdered sugar (about 1 cup)

Preheat the oven to 350 degrees.

Mix $\frac{3}{4}$ cup softened, room temperature butter and $\frac{3}{4}$ cup granulated sugar until light and fluffy. Add the zest from 2 limes, $\frac{1}{4}$ cup fresh lime juice, and 1 egg. Mix to thoroughly combine all ingredients.

In a separate bowl, combine 2½ cups flour, $\frac{1}{2}$ teaspoon salt, and 1 teaspoon baking powder. Whisk the dry ingredients to combine and to break up any clumps. With the mixer on the lowest speed, slowly add the flour to the butter mixture. Mix only until the flour is incorporated. Do not over mix.

Stir in 1 cup of white chocolate chips. This batter will be quite stiff.

Roll the dough into small balls about 1 inch in diameter and place on parchment paper lined baking sheets. Bake at 350 degrees for 12 minutes until the top cracks slightly and the bottom is just starting to turn golden brown. Do not wait for the cookie tops to turn golden or they will burn.

Cool for a few minutes on the baking sheet to set their shape and then dip each cookie in a bowl of powdered sugar. Place on a rack to cool completely. If you want a heavier sugar coating, you can dip the cookies in the powdered sugar a second time once they are completely cool.

Makes about 3 dozen cookies.