

Lime Meltaways

<http://userealbutter.com/2008/10/06/lime-meltaways-cookies-recipe/>
slightly modified from [Smitten Kitchen](#)

12 tbsps unsalted butter, room temperature
1 cup confectioners' sugar
2 limes, grated zest of
2 tbsps lime juice, freshly squozen (I like to use 3)
1 tbsp vanilla extract
1 3/4 cups + 2 tbsps all-purpose flour
2 tbsps cornstarch
1/4 tsp salt

With balloon whisk (oops, I used the paddle) of a stand mixer, cream butter and 1/3 cup sugar together until fluffy. Add lime zest, juice, and vanilla; whip until fluffy. In a medium bowl, whisk together flour, cornstarch, and salt. Add to butter mixture, and beat on low speed until combined. Roll the dough into two 1 1/4-inch-diameter logs. I held a sheet of parchment on opposite ends, cradling the dough in the middle and rolled it about until it was loggish. Wrap in plastic wrap. Chill at least 1 hour. Heat oven to 350°F. Place remaining 2/3 cup sugar in a resealable plastic bag. Remove dough from refrigerator and slice into 1/4-inch-thick rounds. Place rounds on baking sheets, spaced 1 inch apart. Bake cookies until barely golden, about 15 minutes. Transfer cookies to a wire rack to cool slightly, just three or four minutes. While still warm, place cookies in the sugar-filled bag; toss to coat. Bake or freeze remaining dough. Store baked cookies in an airtight container for up to 2 weeks. Frozen dough can keep up to 2 months. Makes 4 dozen.