

"LITTLE LIMEYS" KEY LIME COOKIES

Ingredients

- 1 pound of butter
- 1 1/2 Cups powdered sugar
- 1/4 tsp salt
- 1 1/2 tsp. Key Lime Flavor
- 4 cups flour



Directions

- Mix Cream butter and sugar thoroughly
- Add salt and flavoring
- Mix in flour 1 cupful at a time
- When the last cup of flour is mixed in, you should have a somewhat "mealy" texture. With SLIGHTLY floured hands, press all ingredients together to form a dough.
- Press into a ball and cut the ball in quarters, then cut the quarters into halves. Work only one section at a time to keep the dough from being tough.
- Roll the section out on a very lightly floured surface in the manner of children playing with clay "making snakes" the roll should be about the thickness of your little finger.
- Cut the roll with a sharp knife in approx. 2 inch pieces and place on an ungreased cookie sheet.
- Bake at 350 until the edges appear to be golden brown.
- Cool thoroughly before topping

Topping (Ingredients)

- 1 cup powdered sugar
- 2 tsp. Key Lime Flavoring
- 1/8 tsp citric acid

Topping (Directions)

- Add flavoring and acid to sugar and spread on a plate to dry (or set on open oven door for a short while).
- sift the sugar until there are no hard granules, making sure the flavor is distributed.
- When topping is ready, sift over cooled cookies. Warm cookies will absorb the sugar and not be very pretty. Of course, pretty is not the thing here, as much as taste