



Shortbread Cookies with Key Lime Glaze

Ingredients:

¾ cup unsalted butter, at room temperature
1 cup granulated sugar
Zest of two key limes
2 egg yolks
¼ tsp. vanilla extract
1 TBSP key lime juice
Pinch of salt
2 cups all-purpose flour



Directions:

In a medium bowl combine the sugar and lime zest. Rub the zest into the sugar to release the oils into the sugar. Run through a sifter so that the zest stays behind (if a little gets in that is fine). Using a stand mixer with the paddle attachment, on medium-high speed, cream together the butter and lime scented sugar until light and fluffy, about 3 minutes. Add yolks one at a time, scraping down the mixer after each addition. Add vanilla and key lime extract and beat for another 30 seconds on medium-high speed. Add salt and flour and mix on low speed until ingredients are fully incorporated. Divide dough into four logs. Rolling into logs the size of a quarter. Wrap in plastic and place into fridge for no less than 1 hour up to overnight.

Preheat oven to 350F.

Remove cookies from fridge. Slice cookies to about ½ inch thick. Place on a parchment lined cookie sheet or **Silpat**[®] an inch apart and bake for 14-16 minutes.

Allow to cool, cover with glaze.

Key Lime Glaze

2 cups powdered sugar
¼-1/3 cup key lime juice (maybe even more)

Whisk the sugar and juice together until it's a thick but pourable glaze. Pour over cookies. Let glaze set up and eat.