

Zesty Lime Sugar Cookies

- 1 cup cold butter, cut into cubes
- 2 cups sugar
- 2 teaspoons vanilla
- 2 eggs
- 1.5 tablespoons fresh lime juice
- 2 tablespoons lime zest (or two limes worth)
- 3 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda



Icing: 1 cup powdered sugar, 1/8 cup milk, 1/2 teaspoon lime juice (more or less to your taste)

Combine flour, baking powder, baking soda and salt in a bowl and set aside.

Cream the butter, sugar and vanilla then slowly add the eggs, lemon juice and lemon zest.

Slowly add flour mixture and mix well.

Roll dough into balls and place on parchment lined baking sheet.

Bake at 350 for 10-12 minutes.

Stir icing ingredients together until desired consistency and drizzle on cookies.

ENJOY! And try not to eat them all at once.