

SPRING LIME TEA COOKIE

INGREDIENTS

2 teaspoons lime juice
1/3 cup milk
1/2 cup butter, softened
3/4 cup white sugar
1 egg
2 teaspoons lime zest
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
GLAZE: 2 tablespoons lime juice and 1/4 cup white sugar

DIRECTIONS

Combine the 2 teaspoons of lime juice with the milk, let stand for 5 minutes.
In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy.
Beat in the egg, then stir in the lime zest and milk mixture.
Combine the flour, baking powder and baking soda, blend into the creamed mixture.
Drop by rounded spoonfuls onto the ungreased cookie sheets.
Bake for 8 to 10 minutes in preheated 350 oven, until the edges are light brown.
Cool for 5 minutes before transferring to a wire rack to cool completely.
To make the glaze, stir together the remaining lime juice and sugar. Brush onto cooled cookies.

(Serves 24)

