

LIME SUGAR COOKIES

I had never had a sugar cookie like this until Deeann made them one day, and I loved them! The lime gives it a very nice light and tropical flavor. These are especially good in the middle of winter when you wish you were on a beach somewhere....

2 Cups Sugar, divided
Grated zest of 2 large Limes (you can substitute lemon if you like)
1 Cup Butter, softened
2 Large Eggs
1 teaspoon Vanilla
1 Tablespoon Lime Juice
2 $\frac{3}{4}$ Cup Flour
2 teaspoons Cream of Tartar
1 teaspoon Baking Soda

Prepare the lime sugar: In a food processor, blend $\frac{1}{2}$ cup sugar with 1 Tablespoon lime zest. Pulse several times until the zest is incorporated into the sugar. Put sugar mixture into a shallow bowl and stir lightly with a fork to break up any clumps.

To prepare the cookie dough, begin by mixing together in a medium bowl, the flour, cream of tartar and baking soda, and set aside.

In a large bowl, cream together the butter and the remaining 1 $\frac{1}{2}$ cups sugar. Blend in the eggs one at a time, then add the vanilla, lime juice, and remaining lime zest. Add the flour mixture 1 cup at a time, mixing well after each addition, until all the flour is incorporated.

Refrigerate the dough for 1 hour.

Preheat the oven to 350 degrees and line 2 baking sheets with parchment paper.

Shape 1 Tablespoonful of dough into a ball and roll in the lime sugar. Place ball on the cookie sheet and press down lightly with the bottom of a glass until between $\frac{1}{4}$ and $\frac{1}{2}$ inch thick. If the cookie sticks to your glass, try dipping your glass in the sugar mixture.

Bake the cookies for 11-14 minutes or until just beginning to brown along the edges.

Makes about 55 cookies.