Key Lime Cookies

Ingredients

- 1/2 cup butter
- 1 1/2 cups powdered sugar
- 1 egg
- 1 Tbsp grated key lime zest
- 2 Tbsp key lime juice
- 1 cup flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 cups crushed corn flakes

Instructions

1. Cream together butter and sugar.
2. Add egg, lime juice and zest.
3. Stir in flour, baking powder and salt.
4. Drop 1 Tbsp of batter at a time into a bowl of crushed corn flakes, rolling to coat completely.
5. Place on ungreased cookie sheet and bake for 16 minutes in preheated 350-degree oven.
6. Note: These cookies spread significantly in the oven, so space them widely on the cookie sheet.

Makes 24 cookies.

Key Lime Cookies

½ cup butter
1½ cups powdered sugar
1 egg
1 tablespoon grated key lime zest
2 tablespoons key lime juice
1 cup flour
½ teaspoon baking powder
¼ teaspoon salt
2 cups crushed corn flakes

Cream together butter and sugar. Add egg, lime juice and zest. Stir in flour, baking powder and salt. Drop 1 tablespoon of batter at a time into a bowl of crushed corn flakes, rolling to coat completely. Place on ungreased cookie sheet and bake for 16 minutes in preheated 350-degree oven.

(These cookies spread significantly in the oven, so space them widely on the cookie sheet.)

Makes 24 cookies.

Nutritional information per serving: 94 calories; carbohydrates 14g; fat 4g; protein 1g, fiber 1g.

Source: "Florida Citrus Treasures Cookbook: A Collection of Heritage Recipes" (University of Florida, 2003, third edition).

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