



Key Lime Cooler Cookies

A tart and tangy treat.

INGREDIENTS

For Cookies:

- 1 cup butter (2 sticks), room temperature
- 2/3 cup powdered sugar, sifted
- 1 teaspoon LorAnn Key Lime or Lime Oil
- 1/8 teaspoon LorAnn citric acid (adds tartness)
- 2 1/4 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder

For Coating:

- 3/4 cup powdered sugar
- 1/8 teaspoon LorAnn citric acid

DIRECTIONS

1. Preheat oven to 325° F. Grease a cookie sheet or line with parchment paper; set aside.
2. In a large mixing bowl, beat butter until soft. Gradually add powdered sugar. Cream until thoroughly blended. Add Key Lime or Lime Oil and citric acid. Mix well and set aside.
3. In a medium bowl, combine flour, salt, and baking powder and stir with a whisk for 30 seconds. Combine with batter and mix until dough just comes together. Roll into 1" round balls and flatten slightly. Place 12 at a time on prepared cookie sheet.
4. Bake at 325°F. for 10 - 12 minutes or until bottoms are beginning to brown.
5. Meanwhile, in a shallow bowl, stir together the 3/4 cup powdered sugar with 1/8 teaspoon citric acid.
6. When cooled, roll cookies in powdered sugar mixture.

Makes 24 cookies



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