

Lime Meltaway



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- $\frac{2}{3}$ Cup Whole Milk
- $1\frac{3}{4}$ cups + 2 tablespoons [Flourish Flour](#)
- 1 cup confectioners sugar
- $\frac{3}{4}$ cup (1.5 sticks) unsalted butter, room temp
- 2 limes, finely zested
- 2 tablespoons fresh lime juice
- 2 tablespoons cornstarch
- 1 tablespoon pure vanilla extract
- $\frac{1}{4}$ teaspoon coarse salt

Instructions

1. Put butter and $\frac{1}{3}$ cup confectioners sugar in the bowl of an electric mixer and mix on medium speed until pale and fluffy.
2. Add lime zest and juice, and vanilla, and mix until fluffy.
3. Whisk together flour, cornstarch, and salt in a bowl. Add to butter mixture and mix at low speed until just combined.
4. Divide dough in half. Place each half on an 8" x 12" sheet of parchment paper.
5. Roll in parchment paper to form a log $1\frac{1}{4}$ inches in diameter, pressing a ruler along the edge of the parchment at each turn to narrow the log.
6. Refrigerate logs until cold and firm, at least one hour.
7. Preheat the oven to 350°.
8. Remove parchment paper from logs; Cut into $\frac{1}{4}$ -inch-thick rounds.
9. Space rounds 1 inch apart on a baking sheet lined with parchment paper.
10. Bake cookies until barely got in about 13 minutes, rotating sheets halfway through.
11. Transfer cookies to a wire rack to cool slightly, 8 to 10 minutes.
12. While still warm, toss cookies with the remaining $\frac{2}{3}$ cup confectioners sugar in a resealable plastic bag.