

Key Lime Meltaways

Adapted from [Martha Stewart](#)

You can make these with regular limes as well, but if you run into some key limes, they're worth it. Trust me and my resident lime addict.

You could also keep the logs frozen for up to two months, and use them as the meltaway craving hits.

Yield: 5 dozen

- 12 tablespoons (1 1/2 sticks, 170 grams or 6 ounces) unsalted butter, room temperature
- 1 cup (120 grams) confectioners' sugar, divided
- Grated zest of 4 tiny or 2 large key limes
- 2 tablespoons (30 ml) freshly squeezed lime juice
- 1 tablespoon (15 ml) pure vanilla extract
- 1 3/4 cup plus 2 tablespoons (235 grams) all-purpose flour (a.k.a. 2 cups minus 2 tablespoons)
- 2 tablespoons (15 grams) cornstarch
- 1/4 teaspoon fine sea or table salt

1. In the bowl of an electric mixer fitted with the whisk attachment, cream butter and 1/3 cup sugar until fluffy.
2. Add lime zest, juice, and vanilla; beat until fluffy.
3. In a medium bowl, whisk together flour, cornstarch, and salt. Add to butter mixture, and beat on low speed until combined.
4. Between two 8-by-12-inch pieces of parchment paper, form dough into two 1 1/4-inch-diameter logs. Chill at least 1 hour.

5. Heat oven to 350 degrees. Line two baking sheets with parchment. Place remaining $\frac{2}{3}$ cup sugar in a re-sealable plastic bag. Remove parchment from logs; slice dough into $\frac{1}{4}$ -inch-thick rounds. Place rounds on baking sheets, spaced 1 inch apart.
6. Bake cookies until barely golden, about 15 minutes. Transfer cookies to a wire rack to cool slightly, just three or four minutes. While still warm, place cookies in the sugar-filled bag; toss to coat. Bake or freeze remaining dough. Store baked cookies in an airtight container for up to 2 weeks.