

CILANTRO LIME SHORTBREAD



1 REVIEW

For a new taste sensation, try this fresh herb shortbread.

40 MIN

PREP TIME

1:00

TOTAL TIME

18

BARS

INGREDIENTS

Shortbread

Land O Lakes® Butter, melted	1/2 cup
powdered sugar	1/2 cup
chopped fresh cilantro	2 tablespoons
freshly grated lime zest	1 tablespoon
salt	1/4 teaspoon
all-purpose flour	1 cup

Glaze

powdered sugar	3/4 cup
fresh lime juice	1 tablespoon
water	1 to 2 teaspoons

Clear *or* white edible glitter, if desired

DIRECTIONS

1. Heat oven to 350°F. Line 8-inch square baking pan with aluminum foil, extending foil over edges. Set aside.
2. Combine all shortbread ingredients *except* flour in bowl; mix well. Add flour; mix until combined. Press dough evenly into prepared pan. Bake 17-19 minutes or until edges are golden brown. Cool 2 minutes in pan.
3. Lift bars from pan, using foil ends. Cut bars into 9 equal squares; cut each square in half diagonally. Cool completely
4. Combine 1/4 cup powdered sugar, lime juice and enough water for desired glazing consistency in bowl; mix well. Drizzle over shortbread. Immediately sprinkle with edible glitter, if desired.

NUTRITION FACTS (1 BAR)

100

15mg

14g

1g

5g

75mg

0g

Calories

Cholesterol

Carbohydrates

Protein

Fat

Sodium

Dietary Fiber