THE J.M. SMUCKER Co

Zesty Lime Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	17 mins	20	N/A

Ingredients

- **Cookies:**
- 3/4 cup (300 mL) All Vegetable Shortening
- 1 cup (250 mL) granulated sugar
- 1 tbsp (15 mL) lime zest
- 1/4 cup (50 mL) lime juice
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking powder
- 1/4 tsp (1 mL) salt
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 3 tbsp (45 mL) lime juice
- 2-3 drops green food colouring (optional)

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease or line baking sheets with parchment paper.

Step 2:

Beat shortening and sugar in a large bowl using electric mixer until well combined. Add zest and lime juice. Beat well. Add remaining dry ingredients and mix until dough comes together.

Step 3:

Roll 2 tbsp (30 mL) dough on a lightly floured surface to form a 4” (10 cm) log. Curl into a ring and gently press ends together. Your cookie will look like a small donut. Place on prepared baking sheets.

Step 4:

Bake in preheated oven 15 to 17 minutes or until lightly golden around the edges. Cool on baking sheets for 5 minutes. Transfer to wire rack to finish cooling.

Step 5:

Glaze: Combine ingredients for glaze in a small bowl. Drizzle over the cookies to create a zigzag pattern and wait for the glaze to set.

Images

