



Lime Zest Cookies with Raspberry Filling

INGREDIENTS

1.5 sticks butter, room temp
1 c confectioner's sugar (1/3 for dough & 2/3 for dusting)
Zest of 2 limes
2 T lime juice, freshly squeezed
1 T vanilla
1 3/4 c + 2 T flour
2 T cornstarch
1/4 t salt
1 (18oz.) jar of red raspberry preserves (seeds removed)

INSTRUCTIONS

1. Using a mixer with a whisk attachment, mix butter and 1/3 c sugar until pale and fluffy.
2. Add lime zest, juice and vanilla until combined.
3. Whisk together flour, cornstarch, salt in a bowl and add to the butter mixture on low speed until combined.
4. Divide the dough into 2-3 smaller mounds and roll into 1 1/4" thick logs. Wrap in tin foil and freezer until hardened. Approx. 1/2 hour.
5. Using a sieve, push the jam through to remove all the seeds. Then place jam in a pastry bag or plastic bag with the tip cut off and set aside until ready to fill the cookies. (Cut tip off right before filling.)
6. Remove the logs from the freezer and cut 1/8" thick rounds placing them on a parchment lined baking sheet.
7. In a 350 degree oven, bake for 9-12 minutes until they are barely golden. Rotate the baking sheet half way through. These are delicate cookies and you want them to be tender not overdone.
8. Remove from baking sheet and let cool. I cut up paper bags and spread them on my dining room table. The clean up is easier after the sugar dusting.
9. I line the cookies in rows of pairs turning one cookie over to reveal the baked side. Then using the piping bag, dollop about 1/2 T of jam onto the turned over cookie. Repeat on half the cookies, then top them with their pairs. I usually push all the cookies close together at this point to ready them for the sugar dusting.
10. Using a small strainer, sprinkle the remaining 2/3 c of confectioner's sugar over all the cookies. Let the sugar set before storing them away.

As I mentioned in the blog, the original recipe is not mine but one I found from Martha Stewart. The link is : <https://www.marthastewart.com/316576/lime-meltaways-from-the-martha-stewart-s>