

LIME SHORTBREAD

(Adapted from Bon Appetit Desserts)

The Cooks Next Door

1/2 c. sugar
1 Tb. finely grated lime peel
3/4 c. unsalted butter, room temperature
1 Tb. fresh lime juice
2 Tb. cornstarch
1/2 tsp. salt
1 1/2 c. flour

Preheat oven to 300 degrees. Spray pan with nonstick spray.

Using fingertips, rub sugar and lime peel together in large bowl to release essential oils in peel. Add butter. Using electric mixer, beat until mixture is light and fluffy. Beat in lime juice, then cornstarch, and salt. Add flour and beat just until blended. Using fingers, press dough firmly and evenly over bottom of prepared pan. Pierce dough all over with fork.

Bake shortbread until cooked through and just golden brown, about 50 minutes. Cool in pan on rack 10 minutes. Cut and enjoy. Store in an airtight container at room temperature.