



REAL TEXAS RECIPES

Real Texas Key Lime Clove Cookies

Ingredients

- 1 1/2 sticks Butter, softened
- 1 cup Powdered Sugar, divided
- 1 1/2 tablespoons Key Lime Zest, freshly grated
- 1 tablespoon fresh Key Lime juice
- 1 tablespoon Vanilla Extract
- 1 3/4 cups All-Purpose Flour
- 3/4 teaspoon ground Cloves
- 2 tablespoons Cornstarch
- 1/4 teaspoon Salt



Take flour, corn starch, ground cloves, and salt whisk it together. Set aside.



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In the mixer, add softened butter, just a third of the powdered sugar. Mix until its light and fluffy.



Add key lime juice, grated key lime, and vanilla. Mix until well blended.



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Slowly add the flour mixture into the butter mixture. Mix until it's all mixed very well.



Divide dough in half. Use some warm water, just enough so that the dough won't stick to your fingers.



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Roll dough into a 1" log.



Wrap the log in clear plastic wrap or parchment paper and put in the freezer. Either freeze overnight or for about an hour. You want it to be really firm because you are going to slice it in an 1/8" thick slices.



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Take the log out of the freezer and unwrap. Use a sharp knife and cut into about an 1/8" thick slices. It's pretty skinny so make sure that the dough is really very firm.



Place on a cookie sheet lined with parchment paper. Bake in the oven at 350F degrees for about 15 minutes.



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After you remove the cookies from the oven you only want the bottom of the cookie to be just a little bit golden.



Put the cookies on a cooling rack. Take each one of the cookies and just dip its little top in the powdered sugar.



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