



SWEET 'N SALTY KEY WEST SHORTBREAD COOKIES

1/2 cup European style unsalted butter
6 Tablespoons granulated sugar
2 Tablespoons fine crushed walnut pieces
1 teaspoon grated key lime zest
1 teaspoon key lime juice
1 teaspoon vanilla
1 egg yolk
1-1/4 cup sifted flour
1/4 teaspoon salt
3 teaspoons rainbow sugar crystals
1/8 teaspoon coarse salt or as desired

Preheat oven to 350 degrees F. Line two insulated cookie sheets with parchment paper.

In a mixing bowl, cream butter, sugar, walnuts, and lime zest until light and fluffy. Mix in lime juice, vanilla, and egg yolk. Stir in combined salt and 1-1/4 cup flour until soft dough forms. With floured hands, shape into a flattened round disk.

Roll dough on lightly floured surface until 1/4 inch thick, Using a 2-1/2 inch fluted round flower shaped cookie cutter, cut out cookies. Remove cookies carefully to a parchment lined insulated cookie sheet, placing about 2 to 3 inches apart. Reroll any remaining pieces of dough.. Using the bottom of a small decorating tube, make a round hole in the center of each cookie. Combine rainbow sugar and salt; sprinkle over cookies as desired.

Bake in 350 degree oven for 16 to 18 minutes or only light brown on edges. Remove from oven. Let cool 5 minutes; remove to cooling rack. Yield: 18 to 20 cookies

A Cookie that's Delicious, Delightful, and has a Classy Touch of Difference -

Take a virtual trip back to your childhood with these simple, buttery shortbread cookies. Remember those freshly baked cookies – their intoxicating aromas. You could almost taste their meltaway goodness, just from their smell. But these precious cookies give you even more – they are sweet with a touch of salt and hint of lime flavor. And ...LOOK WHAT YOU CAN DO WITH THEM – Place them on a straw for serving with your favorite, flavor sipper. Now that's the pot of gold for these rainbow sugared, butter cookies.

