

Cleo Coyle's Lime Meltaways

Recipe, text, and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

My recipe post was chosen by Foodbuzz editors as a “Top 9” among 4,000 posts from food bloggers around the world (Foodbuzz 2011). Read my entire post by [clicking here](#). It features a fun taste test that explores the differences between Key limes and Persian limes. May you eat (and read) with joy! ~ Cleo

Makes about 2 dozen cookies

Ingredients:

- 1/2 cup butter (1 stick)
- 1/2 cup confectioners' sugar
- 1/2 teaspoon pure vanilla extract
- 1/8 teaspoon salt
- 2 teaspoons lime zest* (see my note)
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1 Tablespoon lime juice* (see my note)

For sugar-dusting

- 1/2 cup confectioners' sugar
- 2 teaspoons lime zest* (see my note)

***Note:** This recipe will work with any lime. Key limes will give you the best flavor. The more common Persian limes are fine, too. Just be sure to use fresh juice, not bottled, for best results.

Warning: Lime juice may curdle your butter so follow the directions. Do not add lime juice to the dough until the end of the mixing process.

Step 1 – First preheat the oven to 325° F. In a large bowl, cream the butter and sugar with an electric mixer. Blend in the vanilla extract, salt, and lime zest. Add the flour and baking powder, and mix very briefly until a shaggy dough forms. Now add your lime juice and mix until a smooth dough comes together, but do not over-mix or your cookies will be tough instead of tender.



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Step 2 – Roll the dough into balls about one inch in diameter. Place on a cookie sheet lined with parchment paper or a silicone sheet and bake for 15 to 20 minutes. Cookies are done when bottoms are slightly browned. Note that cookies are fragile while warm, so handle with care.

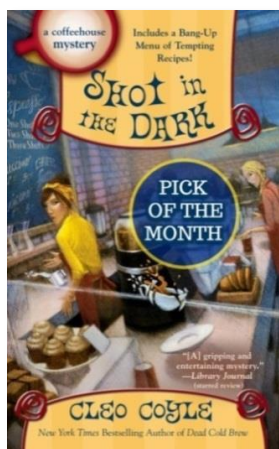
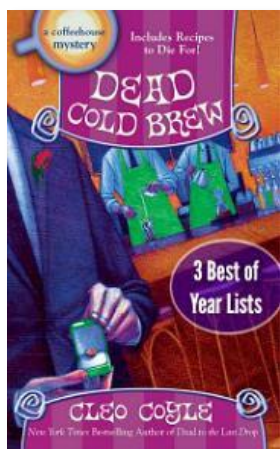
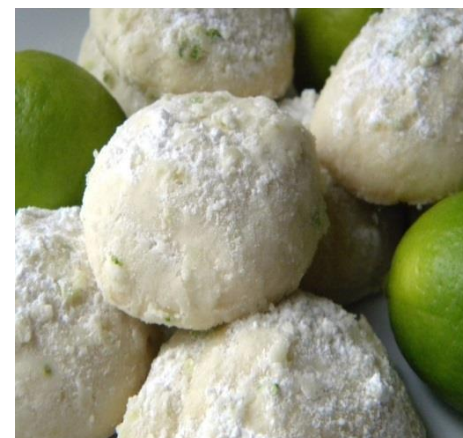


Step 3 – To finish, mix 1/2 cup of confectioners' sugar with 2 teaspoons of lime zest in a shallow bowl. While cookies are still warm, *gently* roll them, one at a time, in the bowl of sugar and lime zest. After all cookies are coated, finish by sprinkling any remaining sugar-lime mixture over cookie tops.



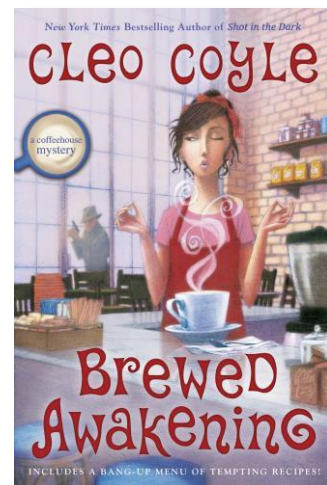
Store cooled cookies in an airtight plastic container.

These cookies also freeze extremely well. I store my extras in freezer-safe re-sealable plastic bags. Thaw before serving, and eat with joy!



The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeeshouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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