



# KEY LIME COOKIES

2 1/2 cups all purpose flour  
1 teaspoon baking powder  
3/4 teaspoon salt  
1 stick (1/2 cup) butter, softened  
2 cups sugar  
2 eggs  
3/4 cup ricotta cheese  
4 ozs. cream cheese (1/2 of a pkg.)  
3 tablespoons lime or lemon juice  
1 teaspoon lime or lemon zest

## Glaze

1 1/2 cups powdered sugar  
3 tablespoons lime or lemon juice  
1/2 teaspoon lime or lemon zest

## Directions:

1. Preheat oven to 350°.
2. Prepare the lime or lemon zest. Make sure you only zest the outer colored skin, and not any part of the white inner skin as it will make the cookies bitter.
3. In a medium bowl combine the flour, baking powder and salt. Stir with a whisk to thoroughly distribute the ingredients. Set aside.
4. In a large bowl, combine the butter and the sugar. Use an electric mixer to beat the sugar and butter until light and fluffy, approximately 3 minutes.
5. Add the eggs, one at a time, and beat until thoroughly mixed. Add the ricotta cheese, lime or lemon juice, and lime or lemon zest. Beat to combine.
6. Stir in the dry ingredients. Use the mixer to thoroughly mix.

7. Line baking sheets with parchment paper. Scoop heaping tablespoons of the dough onto the baking sheets.
8. Bake for approximately 15-18 minutes, until slightly golden at edges. Remove from the oven and let the cookies cool on the baking sheet for 20 minutes.

Glaze: Combine the powdered sugar, the lime or lemon juice and the lemon or lime zest. Spoon approximately 1/2 teaspoon of the glaze onto each cookie. Let stand for approximately 1 hour.