



Ingredients:

Dough

1/2 c. unsalted butter
1/2 c. canola or veggie oil
1 c. sour cream
zest from one or two limes - finely grated
1 1/2 c. granulated sugar
1 tsp. vanilla or almond extract
4 1/2 c. all purpose flour
1 tsp. baking powder
1 tsp. salt
granulated sugar for top of cookies

Frosting

1/2 c. butter room temp
2 tbsp. sour cream
4 c. powdered sugar
3 tbsp. fresh lemon juice
zest from one lemon - finely grated
dash of salt
1 drop of yellow food coloring (optional)
1 - 2 tbsp. milk - until desired consistency

Preheat oven to 350. Take butter out of fridge and microwave for about 15 seconds (I just let mine soften). Place butter, oil, cold sour cream & lime zest in a mixing bowl. Mix for about 1 minute. Add sugar and vanilla, mix until smooth. Add all dry ingredients at once. Mix just until flour disappears and the mixture comes together in a ball of dough, less than a minute on very low speed.

Scoop dough onto a cookie sheet. Put the extra sugar into a bowl; spray the bottom of a glass bottom bowl or glass with cooking spray and then dip into sugar. flatten with the cookies with the bottom of the glass with sugar on it. (You want a flat cookie that has some sugar on it. They don't spread while baking!)

Bake cookies in the oven for 10-12 minutes or until edges are lightly golden and cookies are firm to the touch. Let cool.

Prepare frosting: beat together butter, sour cream, powdered sugar, lemon juice, zest & salt. When it's all incorporated, add food coloring and milk if needed. Frost cookies.

Makes about 18 large cookies.