

Basil-Lime Shortbread

Chopped basil in a sweet cookie is delightful.

Ingredients:

¾ cup unsalted butter
½ cup powdered sugar
¼ teaspoon vanilla extract
¼ teaspoon salt
1 ½ cups all-purpose flour
¼ cup finely chopped fresh basil
2 tablespoons fresh lime zest

Directions:

1. In a medium bowl and using an electric mixer at medium speed, cream the butter and powdered sugar together until light and fluffy. Beat in the vanilla extract and salt.
2. In a small bowl, toss together the flour, basil, and lime zest. With the mixer at low speed, add the flour mixture to the butter mixture, and mix until the dough just comes together and forms a ball. Remove the dough from the bowl, wrap tightly with plastic wrap, and refrigerate for 2 hours.
3. Preheat oven to 350°F. Line 2 baking sheets with parchment paper, and set aside.
4. On a lightly floured surface, roll the dough out to ⅛-inch thickness, and using a 2-inch round fluted cutter, cut cookies. Place on prepared baking sheet, and bake for 8-10 minutes, or until edges begin to brown. Cool on wire racks before serving.

Yield: 24 cookies
