



Lime and Basil Shortbreads

YIELD: about 2 dozen

TIME: 2 hours

INGREDIENTS

Cookies:

2 sticks (1 c or 226 g) salted butter, room temperature or a little cooler

5 tsp dried basil

½ c (100 g) sugar

2 ⅓ c (300 g) flour

Lime glaze:

¾ c (92 g) powdered sugar

1 tbsp (10 g) salted butter

3 ½ tsp (20 g) fresh lime juice

one lime's worth of zest (optional)

INSTRUCTIONS

Cookies:

1. In a stand mixer fitted with the paddle attachment, beat the butter and the basil on medium-high until the butter is soft and fluffy, about 5 minutes.
2. Add the sugar and beat again on medium-high until the butter has lightened a little in color, another 2 minutes.
3. Add the flour and mix on low speed, scraping the bowl once or twice, until completely combined. The dough should be smooth and the flour should be evenly distributed.
4. Transfer the dough to another sheet of parchment paper and form it into a rough log shape with your spatula. Roll the parchment around the dough and roll the dough into a log shape about 10 inches long. Place it in the fridge to firm up for 30 mins if your butter was at room temperature and 15 mins if it was cooler.
5. Preheat your oven to 350°F and line two cookie sheets with parchment paper.
6. Once the log has chilled a bit, take it out and reshape it. Roll it into a rounder log (it will have flattened on the bottom) and neaten up the ends. Place it back in the fridge to chill for another 30 mins.
7. Once the dough is chilled, unwrap it and slice the cookies about ¼ inch thick. Place them 1 inch apart on the baking sheets and bake for 16–18 mins, or until the edges are a deep golden brown. If you don't want your shortbreads to be as crunchy, bake them 2 mins less.
8. Let the cookies rest for 5 mins on the sheets, then transfer to wire racks to finish cooling.

Glaze:

1. While the cookies are baking, make the glaze. Melt the butter in the microwave, then add the rest of the ingredients to the bowl and stir well until no lumps remain. Save the lime halves for zesting.

2. When the cookies are cool, use a spoon to spread a very thin, translucent layer of glaze on each cookie. You will have some leftover glaze.
3. Grate lime zest over the glaze while still wet. Let the glaze set for about a half hour before stacking and storing cookies, but they're ready to eat right away!

NOTES AND TIPS

If your butter is cooler than room temperature but still soft enough to work with, this is the perfect texture. Room temperature makes your dough so soft it's harder to roll into a log, but colder butter will make shaping easier.

Adding the basil to the butter helps to bring out the flavor of the basil, because it has a chance to work its way through the fat and flavor the butter before the other ingredients get added.

I tried fresh basil in this recipe, but dried is easier and worked much better.