



Key Lime Stars

 Vegetarian

READY IN



160 min.

SERVINGS



1

CALORIES



3106 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 2.3 cups flour all-purpose
- ☐ 2 tablespoons key lime juice
- ☐ 1 tablespoon lime zest
- ☐ 1 tablespoon lime zest
- ☐ 0.8 cup powdered sugar
- ☐ 0.1 teaspoon salt

- ☐ 2 tablespoons sanding sugar white
- ☐ 1 serving wax and parchment paper

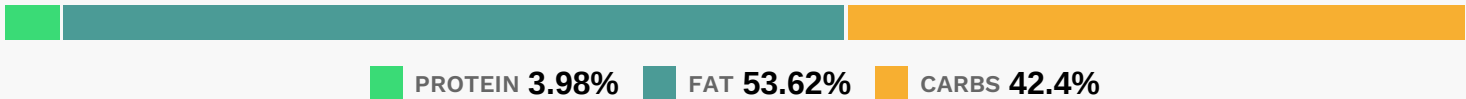
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until smooth. Stir in 1 Tbsp. Key lime zest and juice until blended.
- ☐ Stir together flour and next 2 ingredients. Gradually add flour mixture to butter mixture, beating at low speed until blended.
- ☐ Divide dough in half; flatten each into a disk.
- ☐ Roll each disk to 1/4-inch thickness between 2 sheets of wax paper.
- ☐ Transfer dough, in wax paper, to a baking sheet; chill 1 hour.
- ☐ Preheat oven to 35
- ☐ Working with 1 portion of dough at a time, remove top wax paper; cut with a 2-inch star-shaped cutter, rerolling dough scraps once.
- ☐ Place 1 inch apart on parchment paper-lined baking sheets. Stir together white sanding sugar and 1 Tbsp. lime zest.
- ☐ Sprinkle cookies with sugar mixture, pressing gently to adhere.
- ☐ Bake at 350 for 14 to 16 minutes or until tips of stars just begin to brown. Cool on baking sheets 1 minute; transfer to wire racks. Cool completely. Store in airtight containers.

Nutrition Facts



Properties

Glycemic Index:375.09, Glycemic Load:172.66, Inflammation Score:-10, Nutrition Score:43.187391239664%

Flavonoids

Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg Hesperetin: 7.85mg, Hesperetin: 7.85mg, Hesperetin: 7.85mg, Hesperetin: 7.85mg Naringenin: 0.52mg, Naringenin: 0.52mg, Naringenin: 0.52mg, Naringenin: 0.52mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 3105.83kcal (155.29%), Fat: 186.98g (287.66%), Saturated Fat: 117.12g (731.99%), Carbohydrates: 332.62g (110.87%), Net Carbohydrates: 324.55g (118.02%), Sugar: 113.58g (126.2%), Cholesterol: 488.05mg (162.68%), Sodium: 1864.86mg (81.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 31.21g (62.43%), Vitamin B1: 2.23mg (148.68%), Selenium: 98.38µg (140.54%), Folate: 526.46µg (131.61%), Vitamin A: 5693.73IU (113.87%), Manganese: 1.93mg (96.5%), Vitamin B2: 1.5mg (87.95%), Vitamin B3: 16.77mg (83.83%), Iron: 13.38mg (74.36%), Phosphorus: 386.88mg (38.69%), Vitamin E: 5.53mg (36.85%), Fiber: 8.07g (32.27%), Copper: 0.43mg (21.5%), Magnesium: 70.08mg (17.52%), Calcium: 165.36mg (16.54%), Vitamin K: 16.99µg (16.18%), Vitamin B5: 1.54mg (15.45%), Vitamin C: 12.7mg (15.4%), Zinc: 2.23mg (14.84%), Potassium: 407.39mg (11.64%), Vitamin B6: 0.15mg (7.36%), Vitamin B12: 0.39µg (6.43%)