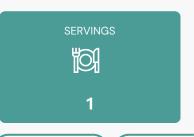


Key Lime Stars

Vegetarian







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

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Щ	2 tablespoons sanding sugar white	
Ш	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 starshaped 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		
	50 000/ 50 000 / 50 000	
	PROTEIN 3.98% FAT 53.62% CARBS 42.4%	

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, 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 %: O% (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%)