



## Lime Christmas Wreaths

 Vegetarian

READY IN



165 min.

SERVINGS



30

CALORIES



107 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup butter softened
- 1 eggs
- 2.5 cups flour all-purpose gold medal®
- 0.8 cup granulated sugar
- 2 tablespoons juice of lime
- 2 tablespoons lime zest grated
- 1 cup powdered sugar

- 0.3 teaspoon salt
- 0.3 cup cream sour
- 1 teaspoon vanilla

## Equipment

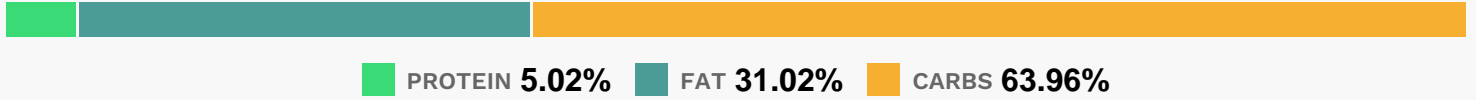
- bowl
- baking sheet
- oven
- whisk
- wire rack
- plastic wrap
- hand mixer
- rolling pin

## Directions

- In large bowl, beat butter, sour cream and granulated sugar with electric mixer on medium speed until creamy.
- Add egg, lime peel, lime juice and vanilla; beat until smooth. On low speed, beat in flour, baking soda and salt until dough forms. Gather dough into ball; divide in half. Shape each half into a disk; wrap in plastic wrap. Refrigerate 1 hour.
- Heat oven to 375°F.
- Place pastry cloth on work surface; sprinkle with flour. With floured cloth-covered rolling pin, roll 1 disk of dough 1/8 inch thick.
- Cut with floured 3-inch fluted cutter. With 1-inch scalloped or fluted canapé cutter, cut out center of each circle. On ungreased cookie sheet, place wreath cutouts 1 inch apart.
- Cut each small cutout in half; brush backs of small cutouts with water and place on wreaths for bows. Repeat with second disk of dough.
- Bake 6 to 8 minutes or until edges start to brown.
- Remove from cookie sheet to cooling rack; cool completely.

- In small bowl, mix powdered sugar and 2 tablespoons of the lime juice with wire whisk. Stir in remaining 1 tablespoon lime juice, 1 teaspoon at a time, until glaze is thin. Working with a few cookies at a time, brush glaze over cookies and immediately decorate with sugars and sprinkles as desired.
- Let stand until set. Store in layers with waxed paper between.

## Nutrition Facts



### Properties

Glycemic Index:7.57, Glycemic Load:9.25, Inflammation Score:-1, Nutrition Score:1.8239130617484%

### Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.26mg, Hesperetin: 0.26mg, Hesperetin: 0.26mg, Hesperetin: 0.26mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 106.5kcal (5.32%), Fat: 3.7g (5.69%), Saturated Fat: 2.2g (13.75%), Carbohydrates: 17.17g (5.72%), Net Carbohydrates: 16.87g (6.13%), Sugar: 9.04g (10.05%), Cholesterol: 14.72mg (4.91%), Sodium: 65mg (2.83%), Alcohol: 0.05g (100%), Alcohol %: 0.21% (100%), Protein: 1.35g (2.69%), Selenium: 4.15µg (5.92%), Vitamin B1: 0.08mg (5.55%), Folate: 20.11µg (5.03%), Vitamin B2: 0.06mg (3.81%), Manganese: 0.07mg (3.63%), Vitamin B3: 0.62mg (3.11%), Iron: 0.52mg (2.89%), Vitamin A: 115.11IU (2.3%), Phosphorus: 16.74mg (1.67%), Fiber: 0.3g (1.19%)