



Lime Meltaways



Vegetarian



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



102 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 tablespoons cornstarch
- ☐ 1.8 cups tablespoons flour
- ☐ 2 tablespoons juice of lime
- ☐ 2 lime zest (zest)
- ☐ 0.7 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 12 tablespoons butter unsalted room temperature ()
- ☐ 1 tablespoon vanilla extract

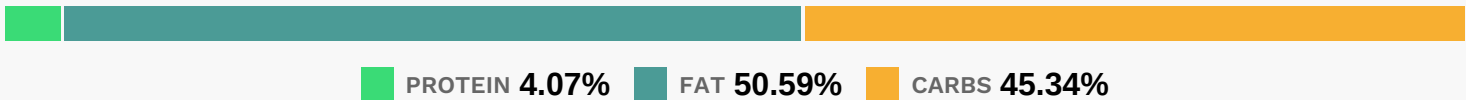
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Cream the butter with the powdered sugar.
- ☐ Beat in the lime zest, lime juice and vanilla.
- ☐ Mix the flour, cornstarch and salt in a large bowl.
- ☐ Beat the dry ingredients into the wet.
- ☐ Roll the dough out into a 1 1/4 inch log.
- ☐ Wrap in plastic and let chill in the fridge for at least an hour.
- ☐ Slice the dough into 1/4 in thick slices and place them on a baking sheet, 1 inch apart from each other.
- ☐ Bake in a preheated 350F oven until just lightly golden brown, about 12–15 minutes.
- ☐ Let cool on a wire rack for 4 minutes.1
- ☐ Dredge cookies in powdered sugar to coat.

Nutrition Facts



Properties

Glycemic Index:4.46, Glycemic Load:5.17, Inflammation Score:-2, Nutrition Score:1.7917391094177%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 2.51mg, Hesperetin: 2.51mg, Hesperetin: 2.51mg, Hesperetin: 2.51mg Naringenin: 0.19mg, Naringenin: 0.19mg, Naringenin: 0.19mg, Naringenin: 0.19mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 102.42kcal (5.12%), Fat: 5.78g (8.89%), Saturated Fat: 3.61g (22.57%), Carbohydrates: 11.65g (3.88%), Net Carbohydrates: 11.24g (4.09%), Sugar: 3.47g (3.86%), Cholesterol: 15.05mg (5.02%), Sodium: 25.49mg (1.11%), Alcohol: 0.19g (100%), Alcohol %: 0.86% (100%), Protein: 1.05g (2.09%), Vitamin B1: 0.07mg (4.93%), Selenium: 3.22µg (4.6%), Folate: 17.46µg (4.37%), Vitamin A: 178.35IU (3.57%), Manganese: 0.06mg (3.25%), Vitamin B2: 0.05mg (2.93%), Vitamin B3: 0.56mg (2.78%), Iron: 0.46mg (2.58%), Vitamin C: 2mg (2.42%), Fiber: 0.41g (1.65%), Phosphorus: 12.82mg (1.28%), Vitamin E: 0.18mg (1.22%)