

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/12/02/white-chocolate-lime-cookies/>

White Chocolate Lime Cookies

From: Evil Shenanigans / Servings: 5 Dozen Cookies

Cookie

1 cup unsalted butter, softened
3/4 cup sugar
3/4 cup light brown sugar
2 eggs
1 tsp vanilla
1 tsp lime juice
1 tbsp lime zest
2 1/2 cups all purpose flour
1 tsp baking soda
1/4 tsp baking powder
1/4 tsp salt
12 ounces (340 g) package white chocolate chips or white chocolate chunks

Drizzle

3 ounces (85 g) white baking bar
2 tsp shortening

Cookie

Preheat oven to 350 °F (176 °C), and line two sheet pans with parchment paper.

In a large mixing bowl or stand mixer, sugar and butter until combined but not fluffy.

Add eggs one at a time, then add vanilla, lime juice and lime zest. Mix to combine.

Whisk together flour, baking soda, baking powder, and salt.

Mix into creamed mixture until just combined.

Fold in the white chocolate chips or white chocolate chunks.

Shape the dough into 1 inch balls, and place 2 inches apart on the baking sheet.

Bake for 10 minutes, or until the edges are golden and the centers are just set.

Allow to sit on the pan for three minutes before moving to wire racks.

Drizzle

Melt white baking bar and shortening in 1-quart saucepan over low heat, stirring occasionally, until smooth (4 to 6 minutes). Drizzle over cooled cookies.

