

Basil Lime Cookies



Author: Bob and Robin Young

Cooking Time: 12 minutes

Start to Finish Time: 42 minutes

Preparation Time: 30 minutes

Categories: Cookies

Yield: 3 dz

Source: Adapted From - betsylife.com

Description: A delightful taste and aroma of basil and lime.

Ingredients

1 stick butter, room temp and unsalted

6 ozs Sugar, 3/4 c plus 1 T

1 Egg

1/2 t pure Vanilla

Zest of 1 Lime

3 T fresh Basil, very finely chopped

7 ozs All-Purpose

Flour, 1 3/4 c

1/2 t Baking Soda

1/2 t Salt

3 drop Green Food Coloring

Directions -

Preheat oven to 375 degrees F. Line a cookie sheet with a silpat.

In a mixer, cream together the butter and the sugar until light and fluffy. Mix in the egg, vanilla, zest and basil. Mix together until combined.

In a separate bowl, sift together the flour, baking soda and salt. Add to the butter mixture along with the food color and mix until combined.

Form a ball of dough with 1 T of the mixture. Place about 1 inch apart on the cookie sheet.

Bake 8 to 12 minutes. Allow to cool on a cooling rack.