

## Key Lime Shortbread Cookies: Buttery, Zesty, and Irresistibly Bright

When life gives you limes-make



OVEN  
**350°F**

TIME  
**30 min**

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### INGREDIENTS

For the Cookies:

- 1 cup unsalted butter, softened
- 2/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 2 cups + 2 tablespoons all-purpose flour, sifted and spooned
- 1 cup fresh key lime curd (store-bought or homemade)

For the Glaze:

- 1 cup powdered sugar
- 3 tablespoons fresh lime juice
- 1 teaspoon light corn syrup
- Fresh lime zest (optional, for garnish)

### DIRECTIONS

- 1. Make the Dough:** In a large mixing bowl, beat the butter until smooth and creamy. Add sugar, vanilla, and almond extract. Mix until fully incorporated. Gradually add in flour in two additions, mixing until a soft dough forms.
- 2. Chill Overnight:** Press the dough into a bowl, cover tightly with plastic wrap, and refrigerate overnight. This helps the cookies hold their shape and deepens the flavor.
- 3. Prep for Baking:** Remove the dough from the fridge an hour before baking. Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
- 4. Shape & Fill:** Roll the dough into 1-inch balls. Place on the baking sheet and press a thumbprint into the center of each. Add 1/2 teaspoon of key lime curd into each indentation.
- 5. Chill Again:** Refrigerate the shaped cookies for 30 minutes or freeze for 10 minutes before baking. This helps prevent spreading.
- 6. Bake:** Bake for 10-12 minutes or until the edges are lightly golden. Remove from oven and immediately spoon another 1/2 teaspoon of curd into the warm centers.
- 7. Cool & Glaze:** Allow cookies to cool completely on a rack. Mix the glaze ingredients in a bowl until smooth. Drizzle over the cooled cookies and garnish with a little fresh lime zest if desired.

### TIPS FOR SUCCESS

Once for the dough, and again before baking.

Don't overfill -use a measuring spoon to keep the curd from overflowing.

For more citrus depth, add lime zest directly into the dough.

Serve slightly chilled for the best texture and flavor. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/key-lime-shortbread-cookies-buttery-zesty-and-irresistibly-bright/>