

Lime Coolers

½ cup butter
½ cup margarine
½ cup powdered sugar
1 ¾ cups flour
¼ cup cornstarch
1 Tbsp grated lime peel
½ tsp vanilla



Heat oven to 350. Beat butter, margarine, and sugar. Add rest of ingredients until well blended.

Shape into 1-inch balls. Place 2 inches apart on cookie sheet. With flat glass bottom dipped in sugar, press ball until ¼ inch thick.

Bake 9-11 minutes until edges are light golden brown. Cool then frost by dipping top in glaze.

LIME GLAZE

½ cup powdered sugar
2 tsp grated lime peel
4 tsp lime juice

Make 4 dozen cookies. From Gold Medal Holiday Cookies Booklet #24

