



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Cilantro**

Lime Iced Cilantro Shortbread

Ingredients for shortbread:

¼ cup cilantro, roughly chopped
1 cup unsalted butter, softened
1 cup powdered sugar
2 Tbs lime zest
½ tsp salt
2 cups flour
White sugar for sprinkling

Ingredients for Lime Icing:

¾ cup powdered sugar
1 Tbs lime juice
1 tsp lime zest

Directions:

Heat your oven to 325F. Line a cookie sheet with parchment paper.

In a large bowl cream the butter and powdered sugar together. Add the salt and lime zest. Then mix in the cilantro and flour until well combined. Use a cookie scoop to scoop out individual portions of dough onto the parchment lined cookie sheet. Flatten each scoop of dough with your fingers or with the bottom of a glass to about a half inch thick. The dough should be a little larger than a quarter. Sprinkle with white sugar. Bake for 9 minutes turning halfway through baking time. Allow to cool on the cookie sheet completely.

In the meantime, in a small bowl, whisk the powdered sugar, lime juice, and zest. Pour into a small ziplock bag. Snip the tip of one of the corners and drizzle the icing over the shortbread cookies.

Try these cookies crushed over a scoop of pineapple ice cream!