



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

**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 zip-lock 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 or coconut ice cream!