

Leprechaun Lime Cookies

Prep Time: 10 Minutes

Bake Time: 15 Minutes

Cooling Time: 5 Minutes

Servings: 24 Cookies

- *3/4 Cup Room Temperature Butter*
- *3/4 Cup Sugar*
- *2 Large Eggs*
- *1 Teaspoon Salt (omit if using salted butter)*
- *3 oz Lime Gelatin (regular, not sugar-free)*
- *1 Tbsp Fresh Lime Zest*
- *1 1/2 Teaspoons Baking Powder*
- *1 1/2 Teaspoons Baking Soda*
- *2-3 Cups of Flour (adjust as needed for a slightly sticky dough)*
- *A Few Drops of Green Food Coloring (for a more vibrant color)*

How To Make The Cookies

1. *Preheat your oven to 350° F*
2. *Prepare 2 large baking trays, with a piece of parchment paper (set aside)*
3. *In a mixing bowl, place, butter, sugar, and egg.*
4. *Cream them together*
5. *Next, it's time to add 3/4 of the pouch of lime gelatin.*
6. *Pour the remaining gelatin into a rimmed shallow bowl and set aside.*
7. *Add the fresh lime zest to the cookie batter.*
8. *Add a few drops of GREEN Food coloring for a more intense green.*
9. *Now place, baking soda, baking powder, and 2 1/2 C of flour (reserve 1/2 c).*
10. *Once mixed, see how 'sticky' your dough is.*
11. *If it is too sticky, you will want to add more flour, but not more than 1/2 a cup.*
12. *Start with 1/4 c mix and see if the dough is perfect if it is don't add any more flour, if it's too sticky add a little more.*
13. *Roll the ball into a large ball in the well of the bowl.*
14. *Use a cookie scoop for the dough and then release the dough into the reserve lime gelatin, roll, and place on the cookie tray.*
15. *Flatten using the bottom of a drinking glass LIGHTLY coated with flour*
16. *You are not SMASHING the cookie flat, just not leaving it in a large ball.*
17. *Bake at 350°F for 12-15 minutes depending on your oven.*
18. *Don't let them brown or they have baked too long.*
19. *Remove from oven, and allow the tray to cool for about 5 minutes before removing to a cooling rack.*