

LIME JELLO SUGAR COOKIES with LIME CREAM CHEESE FROSTING

These are beautiful and delicious.

YIELD: 30 cookies PREP: 10 min. COOK: 9-11 min. COOL/FROST: 15 min.

Ingredients

COOKIES:

1 cup butter, softened	1 tsp baking powder
$\frac{3}{4}$ cup granulated sugar	$\frac{1}{2}$ tsp salt
2 eggs	3 oz. box of lime Jello (set aside 1
2 $\frac{1}{2}$ cup all purpose flour	TBS of jello powder for frosting)
For rolling the cookies: $\frac{1}{4}$ cup sugar	

FROSTING:

$\frac{1}{4}$ cup butter softened	1-2 TBS milk
1 oz cream cheese softened	1 TBS lime jello powder (reserved
2 cups powdered sugar	from cookie ingreds)

Instructions

1. Preheat oven to 350F and line baking sheet with parchment paper
2. In the bowl of a stand mixer fitted with paddle, beat together 1 cup butter and $\frac{3}{4}$ cup sugar
3. Add lime jello powder (resrvng 1 TBS for frosting) and mix to combine
4. Add eggs, mix well
5. In a separate bowl, Whisk together flour, baking powder, and salt
6. With mixer on low, add flour mixture gradually, mix until just combined
7. Use cookie scoop to form dough into balls; roll each ball in a shallow dish of $\frac{1}{4}$ cup sugar, turning to coat. Place ball on prepared cookie sheet
8. Using bottom of glass (or similar flat surface), gently press each cookie to flatten the top slightly
9. Bake for 9-11 minutes, until edges are set but centers still look not done
10. Remove from oven, cool on sheet for 3-5 minutes, then move to cooling rack to cool completely.
11. While cookies are cooling, prepare frosting by mixing butter, cream cheese, and powdered sugar. Gradually mix in milk, only enough until frosting is smooth. Mix in 1 TBS reserved jello, beat until smooth. Spread onto cooled cookies.

Nutrition info for 1 serving = 1 frosted cookie

Calories: 171	Sodium: 127 mg
Total fat: 8g	Carbohydrates: 23 g
Saturated fat: 5 g	Fiber: 0g
Trans fat: 0g	Sugar: 14g
Unsaturated fat: 3g	Protein: 2g
Cholesterol: 34 mg	