



Week 4: Lime Meltaways

Recipe from Norma Weseman
Yields 2 dozen cookies

Ingredients

Wet Ingredients

- 12 T Butter (softened) (172g)
- 1c (divided) Confectioners' Sugar (114g)
- Zest of 2 Limes
- 2T Fresh Lime Juice
- 1T Vanilla Extract

Dry Ingredients

- 1 ¼ c All Purpose Flour (150g)
- 2T Corn Starch
- ¼ t Salt

Directions

- 1) Combine the Dry Ingredients. You can sift them all together if you want, but I strongly recommend at least sifting the corn starch to break up the clumps.
- 2) Cream together Butter and ½ c Confectioners' Sugar (57g). It should be fluffy.
- 3) Add the lime zest and juice and mix until combined.
- 4) Add the dry ingredients and stir until the dough comes together.
- 5) Empty the bowl onto your working space and divide it into two.
- 6) Using a piece of parchment paper, roll each half of the dough into a log 1.5 inch in diameter.
- 7) Chill logs for an hour.
- 8) When ready to bake, pre-heat oven to 350°F
- 9) Take one log out at a time and cut into ¼ inch discs and place on a parchment lined baking tray a little bit apart.
- 10) Bake for 12-15 minutes or until slightly golden brown.
- 11) Allow them to cool on a wire rack.
- 12) Use a sifter, mesh strainer, or your fingers and generously dust cookies with remaining powdered sugar before eating.



Baking Reflections

This week's cookies are lime melt aways. These delicious little bites balance tart citrus with melt-in-your-mouth sweetness. And with their size, they are perfect for sharing with neighbors and friends.

As you prepare the dough, consider the contrast of a life is discipleship. As you include the lime, what are the hard things that God has called you to do in the past? What are you avoiding now because of the cost?

As you work in the sugar, what sweetness has your relationship with God brought into your life? How has there been a connection between the challenges and cost as well as the benefits and blessings?

Leaving the dough to set in the fridge is itself a reminder of patience, as well as the fact that we don't get all the answers at once if ever. God's leadership calls us from one season to the next. Often, we have to respond to God now, without knowing the cost we will pay later.

And finally, as you finish the cookies by shaking them in a whirlwind of powdered sugar, ask yourself, what is God wanting to shake up in my life that will open me up for a fuller and more faithful life in the new year?

Note: This recipe belonged to my grandmother who died earlier this year and were a family favorite. What are the traditions that you will do or bake this year to celebrate and remember loved ones who are not with us anymore?