

Lime Melt-A-Ways

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

1 1/2 sticks softened butter
1/3 cup 10X sugar
grated rind of two limes
1 tablespoon vanilla
2 tablespoons lime juice
1 3/4 cups flour
2 tablespoons cornstarch
1/4 teaspoon salt

In a bowl, cream together the softened butter and sugar.

Add the lime rind, vanilla and lime juice.

In a bowl, sift the flour, sift the cornstarch and add the salt.

Mix well. Roll into two rolls.

Chill.

Slice the rolls into 1/4-inch thick pieces.

Bake at 350 degrees for 12 to 15 minutes.

Cool slightly. Roll in 10X sugar.

Per Serving (excluding unknown items): 903 Calories; 2g Fat (2.3% calories from fat); 23g Protein; 188g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 539mg Sodium. Exchanges: 12 Grain(Starch); 0 Fruit.