



LIME INFUSED OLIVE OIL MELTAWAYS

INGREDIENTS

3/4 Cups + 2 Tbsp Butter, softened
1 1/2 Cups Powdered Sugar, divided
3 Tbsp. SATHYA Lime Infused Olive Oil
1 1/2 Cups All-purpose flour
1/4 Cup Cornstarch
1/4 Tbsp. Table Salt
Baking Paper



METHOD

Beat butter at a medium speed with a heavy-duty electric stand mixer until creamy.

Add 1/2 cup powdered sugar, beat at a medium speed until light and fluffy.

Stir in SATHYA lime infused Olive Oil, whisk together flour and next 2 ingredients.

Gradually add flour mixture to butter mixture, beating at a low speed until just blended. Cover and chill for 1 hour.

Preheat oven to 175°C, drop the dough by level spoonfuls 4 cm apart onto baking paper lined baking trays, using a 2cm cookie or ice-cream scoop.

Bake at 175°C for 13 minutes or until lightly browned around the edges. Cool on baking sheets for 5 minutes or until cooled slightly.

Toss warm cookies and remaining 1 cup of powdered sugar together in a small bowl.

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