

### **Jo's Lime Cornmeal Cookies (double batch)**

3 C Flour  
1 C Cornmeal  
1 t Salt  
1-1/2 C Butter (unsalted), room temperature (3 sticks)  
1-1/2 C Sugar  
2 Egg, large  
3 Lime or Lemon zest  
1tsp Vanilla

Preheat oven to 350 degrees.

Zest the lemons/limes.

In a medium bowl, whisk together flour, cornmeal, and salt.

In a large bowl, beat the butter and sugar until light and fluffy. Add the eggs, vanilla and zest and beat until blended. Slow the mixer and add the dry ingredients.

Drop dough by heaping tablespoons, about 2 inches apart, onto baking sheets, then flatten slightly. Bake until edges are golden, 14 to 16 minutes. Transfer cookies immediately to a wire rack; let cool completely.

Makes about 3 dozen cookies