

LIME SHORTBREAD WITH DRIED CHERRIES

- 1 cup butter, softened
- $\frac{3}{4}$ cup confectioners' sugar
- Tbsp. grated lime peel
- tsp. vanilla extract
- $\frac{1}{2}$ tsp. almond extract
- 2 cups all-purpose flour
- $\frac{1}{4}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ cup chopped dried cherries

In a large bowl, cream butter and confectioners' sugar until blended. Beat in lime peel and extracts. In another bowl, mix the flour, baking powder and salt; gradually beat into creamed mixture. Stir in cherries.

Divide dough in half. Shape each into a 7-in.-long roll. Wrap in plastic wrap; refrigerate for 3-4 hours or until firm.

Unwrap and cut dough crosswise into $\frac{1}{4}$ -in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 9-11 minutes or until edges are golden brown. Remove from pans to wire racks to cool.

PREP: 25 MIN.+ CHILLING • **BAKE:** 10 MIN./BATCH

MAKES: ABOUT 5 DOZEN