



Basil Lime Tea Cookies

Ingredients:

3/4 cup Natural Olive Persian Lime Olive Oil
3 tbsp milk
1 cup sugar
1 egg
1/2 tsp vanilla
3 tbsp very finely chopped fresh basil leaves
2 cups all-purpose flour
1/2 tsp baking soda
1/2 tsp salt

Directions: Pre-heat the oven to 350 degrees Fahrenheit and line 2 cookie sheets with a silicone mat or parchment paper.

In a stand mixer (or hand-held mixer) cream together the oil, milk and sugar until light and fluffy.

Mix in the egg, vanilla and basil. Mix together until fully combined.

In a separate bowl sift together the flour, baking soda, and salt. Then mix into the oil mixture until combined. The dough will be crumbly, but moist.

Roll the dough to form 1" balls. Place about 1 inch apart on the cookie sheets.

Bake about 8 minutes until they turn a pale golden color.

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