

Mojito Shortbread

Makes 16 squares

Mojito is the diminutive of Cuban Spanish *mojo*, meaning *sauce* from **mojar**, meaning to moisten, to soften, or to dip. It is said that **Mojito** comes from the African word **Mojo**, defined as a spell. So **Mojito** means to put a little spell on someone. The mojito cocktail is a famous Cuban drink attributed to Sir Francis Drake consisting of lemon juice, lime juice, rum, and fresh mint.

Please use fresh mint in this recipe, as it gives the best, most intense flavor. This shortbread improves over time and can be stored in an airtight container at room temperature for up to two weeks.

INGREDIENTS:

- 1 tablespoon grated lime zest
- 1 tablespoon grated lemon zest
- 2 cups (10 ounces) all-purpose flour
- ½ teaspoon salt
- ¼ cup (1 ¾ ounces) plus ⅓ cup (2 ⅓ ounces) granulated sugar,
 divided
- ¼ cup packed fresh mint leaves
- ⅓ cup (1 ⅓ ounces) confectioners' sugar
- 12 tablespoons unsalted butter (1 ½ sticks), cut into ½-inch cubes and
 Chilled

INSTRUCTIONS:

1. Adjust oven rack to middle position and heat oven to 325 degrees. Line 8-inch-square baking dish with foil, allowing excess to overhang pan edges. Spray foil with cooking spray. Pulse mint leaves and $\frac{1}{4}$ cup granulated sugar in food processor until well combined. Set aside.
2. With electric mixer at medium-low speed, beat $1\frac{3}{4}$ cups flour, salt, zests, confectioners' sugar, and remaining $\frac{1}{3}$ cup granulated sugar until well combined. Using fork, cut butter into sugar mixture and beat on low until damp, pale yellow crumbs form, about 4 minutes.
3. Firmly pack crumbs into pan and smooth top with back of spoon. Bake until shortbread is lightly golden, about 1 hour. Using foil overhang, lift from pan, transfer to cooling rack, and sprinkle with mint sugar. Cool completely, about 3 hours. Cut into 2-inch squares.

