

# HOTEL CUBA

## AARON HAMBURGER

### MAKE COOKIES INSPIRED BY HOTEL CUBA

#### *Mojito Cookies*

*These cookies are inspired by the torticas de Morón (Cuban shortbread cookies) Pearl craves while in Havana, as well as the classic tropical cocktail, the mojito. The cookies are delicious without the rum extract if you want to keep them alcohol-free. Or, if you want to dress them up, top with melted white chocolate, dulce de leche, or a quick icing made with one cup of powdered sugar and the juice of a lime. Yield: about two dozen.*

1 stick (½ cup) unsalted butter, room temperature  
½ cup confectioners' sugar  
½ tsp Diamond kosher salt or ¼ tsp table salt  
1 tbsp minced fresh mint leaves  
1 lime, zested (if you want to add icing,  
save the lime to juice)

1 tsp vanilla extract  
¼ tsp mint extract  
¼ tsp rum extract (optional)  
1 cup flour  
Green sanding sugar

1. With an electric mixer, beat the butter until smooth, then reduce speed and gradually add confectioners' sugar. Once combined, cream butter and sugar until light and fluffy, about 3 minutes. Add salt, mint leaves, lime zest, vanilla extract, mint extract (and rum extract, if using) and mix until incorporated.
2. Reduce speed to low and add flour ½ cup at a time, occasionally scraping bowl. Transfer dough to a sheet of plastic wrap and form into a disc. Wrap and refrigerate for one hour.
3. Preheat oven to 350°F. Line baking sheet with parchment paper. Roll out dough to ¼-inch thickness and cut with a 1-inch circular cookie cutter (with fluted edge if you have one). Place on baking sheet about 1 inch apart and sprinkle with green sanding sugar.
4. Bake for about 12 minutes, until just golden brown at the edges. Let cool on baking sheet for 5 minutes, then move cookies to a rack to cool completely.