Cleo Coyle's Key Lime Coolers

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries] as [Cleo Coyle] with her husband, Marc Cerasini.

*This recipe was chosen as a **"Top 9"** among 4,000 posts from bloggers around the world (Foodbuzz 2011). Read the entire post by [clicking here]. It features a fun taste test that explores the difference between Key limes and other limes. May you eat (and read) with joy! ~ **Cleo Coyle***

Makes about 2 dozen cookies

This recipe will work well with any lime, but Key limes will give the best flavor.

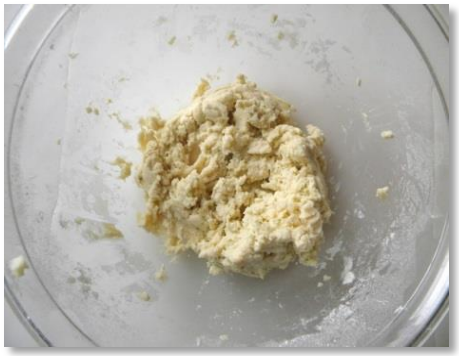
Ingredients:

1/2 cup butter (1 stick)
1/2 cup confectioners' sugar
1/2 teaspoon pure vanilla extract
1/8 teaspoon salt
2 teaspoons Key lime zest* *(see my note)*
1 cup all-purpose flour
1/2 teaspoon baking powder
1 Tablespoon Key lime juice* *(see my note)*

For sugar-dusting
1/2 cup confectioners' sugar
2 teaspoons Key lime zest* *(see my note)*

***Note:** If you can't find Key limes, simply substitute more common (Persian) limes for this recipe. The tart flavor will be less intense, but the cookie will still taste delicious.*

Warning: Lime juice may curdle your butter so follow this recipe's directions. Do not add the lime juice to the dough until the end of the mixing process.



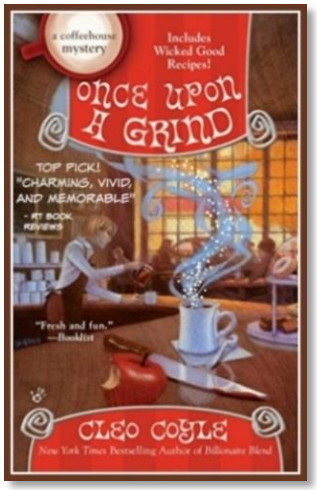
Step 1 – First preheat the oven to 325° F. In a large bowl, cream the butter and sugar with an electric mixer. Blend in the vanilla extract, salt, and lime zest. Add the flour and baking powder, and mix very briefly until a shaggy dough forms. Now add your lime juice and mix until a smooth dough comes together, but do not over-mix or your cookies will be tough instead of tender.

Step 2 – Roll the dough into balls about one inch in diameter. Place on a cookie sheet lined with parchment paper or a silicone sheet and bake for 15 to 20 minutes. Cookies are done when bottoms are slightly browned. Note that cookies are fragile while warm, so handle with care.

Step 3 – To finish, mix 1/2 cup of confectioners' sugar with 2 teaspoons of lime zest in a shallow bowl. While cookies are still warm, *gently* roll them, one at a time, in the bowl of sugar and lime zest. After all cookies are coated, finish by sprinkling any remaining sugar-lime mixture over cookie tops.

Store cooled cookies in an airtight plastic container.

These cookies also freeze extremely well. I store my extras in freezer-safe re-sealable plastic bags. On a hot day, these babies truly do live up to their "cooler" name. So may you…



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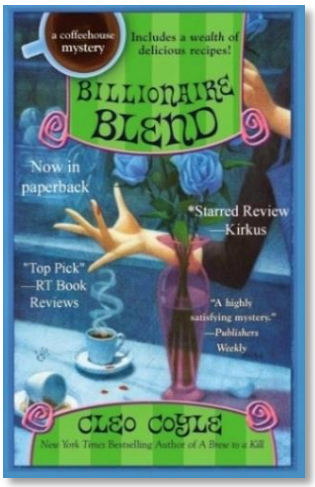

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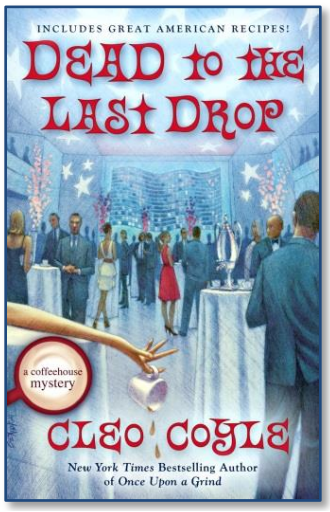
Eat with joy! ~ Cleo

The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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