

Key Lime Cookies

Ingredients

1 cup unsalted butter, room temperature
2 cups sugar
2 eggs
¼ cup Key lime juice, fresh or bottled (regular lime juice may be substituted)
Lime zest
3 cups rice flour
2 teaspoons baking powder
½ teaspoon fine salt
2 cups Key lime curd
1 cup powdered sugar, for sprinkling
¼ to 1 cup wheat flour (optional)
3–5 drops green food coloring (optional)

Preparation

1. Heat oven to 350 degrees.
2. In a large bowl, with an electric mixer, cream butter and sugar until fluffy. Add the eggs 1 at a time and the lime juice, and mix well.
3. In separate bowl, combine flour, baking powder and salt. Gradually add the flour mixture to butter mixture until incorporated. Dough should be stiff but not dry.
4. Shape into 1-inch balls, press thumb into center of balls to make an indentation, being careful not to press through to the bottom. Fill indentations with about 1 tablespoon Key lime curd.
5. Bake for 15 minutes, until lightly brown. Transfer to a wire rack to cool. Sprinkle with powdered sugar.

Yields 3 dozen cookies

Notes

- To avoid tackiness of dough, dip fingers in sugar, or use a small cookie scoop (2 teaspoons) dipped in sugar.
- Add more flour to make the dough less tacky and to better hold its form while baking.
- Green food dye, though not necessary, will make the cookies' color pop.
- Alternate baking possibilities:
 - Use parchment and take them out of the oven after about 13 minutes—just before they start to brown.
 - Bake at 375 degrees for 15 minutes.
- Alternatives to Key lime curd filling:
 - Frost with a mixture of confectioner's sugar, Key lime juice and some Key lime zest.
 - 1 cup coconut flakes.