

Crackles - Key Lime

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Yield: 36 cookies

*2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 stick unsalted butter,
room temperature
1 1/4 cups granulated sugar
2 large eggs
1 teaspoon grated lime zest
1 1/2 tablespoons lime juice
1 1/2 tablespoons lemon
juice
4 dashes green liquid food
coloring
1/2 cup confectioner's sugar
2 tablespoons green
sanding sugar*

Preparation Time: 30 minutes

Whisk the flour, baking powder and salt in a medium bowl.

In a large bowl, beat the butter and granulated sugar with a mixer on medium speed until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating well after each addition. Beat in the lime zest, lime juice and lemon juice, then beat in the food coloring. Reduce the mixer speed to low. Gradually add the flour mixture, beating until just combined. Cover the dough.

Refrigerate until firm, about 45 minutes.

Position racks in the upper and lower thirds of the oven. Preheat the oven to 350 degrees. Line two baking sheets with parchment paper.

In a small bowl, combine the confectioner's sugar and sanding sugar. Roll tablespoonfuls of the dough into balls. Roll the balls in the sugar mixture to coat completely. Arrange two inches apart on the baking sheets.

Bake, switching the pans halfway through, until the cookies are puffed and cracked, 18 to 20 minutes.

Let cool for 5 minutes on the pans. Transfer the cookies to racks to cool completely.

Per Serving (excluding unknown items): 3314 Calories; 105g Fat (28.3% calories from fat); 46g Protein; 554g Carbohydrate; 9g Dietary Fiber; 672mg Cholesterol; 1716mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 19 Fat; 21 Other Carbohydrates.