

key lime pie cookies

PREP TIME: 40 MIN

COOKING TIME: 25 MIN

SERVES: 15

Ingredients

Cookies:

RT 8 tbsp unsalted butter
RT 2 tbsp cream cheese
½ cup granulated sugar
1 tsp lime zest (optional)
RT 1 large egg
1 tsp vanilla extract
1 cup all-purpose flour
1 cup graham cracker crumbs
¼ tsp salt

Key lime curd:

3 large egg yolks
1 large egg
¼ cup granulated sugar
¼ cup sweetened condensed milk
¼ cup plus 2 tbsp fresh squeezed key lime juice
RT 1 ½ tbsp unsalted butter
pinch kosher salt

RT - room temperature

Directions

Make the curd:

1. Set a fine-mesh strainer over a large bowl and have a small (1–2 quart) non-reactive saucepan ready.
2. In the saucepan, whisk together the egg yolks, whole egg, sugar, and sweetened condensed milk until well blended. Whisk in the lime juice and salt.
3. Cook over medium-low heat, whisking constantly, until thickened and able to coat the back of a wooden spoon. Remove from heat and whisk in the butter, 2–3 small pieces at a time, until fully incorporated.
4. Strain the curd into the bowl, pressing it through with a spatula. Cover the surface directly with plastic wrap, pressing gently to remove air bubbles, and refrigerate for at least 2 hours.

Make the cookies:

1. Line a baking sheet with parchment paper. In a stand mixer, cream the butter and cream cheese until smooth. Add the sugar and lime zest and beat on medium speed until light and fluffy, about 2 minutes. Scrape down the bowl, then beat in the egg and vanilla.
2. Whisk together the flour, graham cracker crumbs, and salt, then mix into the batter just until no flour streaks remain.
3. Using a 1-ounce scoop, portion the dough into balls and place them 1–2 inches apart on the baking sheet. Roll smooth and use the back of the scoop to make a deep well in the center of each cookie.
4. Refrigerate for 45 minutes. While chilling, preheat the oven to 350°F.
5. Bake for 11–13 minutes, until the edges and tops are set and dry to the touch and the bottoms are light golden brown. Remove from the oven and fill each cookie with about 1 teaspoon curd. Turn off the oven, return the cookies to the oven for 2 minutes, then remove and gently tap the tray to help spread the curd if needed.
6. Cool on the baking sheet for 5–10 minutes, then transfer to a wire rack.
7. Store cookies in the refrigerator.

Notes

- Substitute with limes if key limes are not available.
- Keep a close eye on the curd and stir constantly to prevent the egg from curdling.

