



## Key Lime Pie Sandwich Cookies

with Toasted Coconut



3h



2 Servings

We put the lime in the coconut and roll it all around. That's right—these irresistible sandwich cookies are coated in toasted coconut and lime zest for a tasty tropical vibe. We bake buttery brown sugar cookies and then sandwich a sweet and creamy lime filling between two of them. With a festive presentation and lively flavors, these sweet and tart treats are simple to prepare and easy to eat! (2p makes 11; 4p makes 22)



## What we send

- 5 oz all-purpose flour <sup>1</sup>
- 3 oz graham cracker crumbs <sup>1</sup>
- ¼ oz baking soda
- ¼ oz ground cinnamon
- 5 oz dark brown sugar
- ½ oz unsweetened shredded coconut <sup>15</sup>
- 2 limes
- 2½ oz confectioners' sugar
- 8 oz cream cheese <sup>7</sup>

## What you need

- kosher salt
- ½ cup unsalted butter, softened <sup>7</sup>
- vanilla extract
- 1 large egg <sup>3</sup>

## Tools

- stand mixer with paddle attachment
- parchment paper
- rimmed baking sheet
- microplane or grater

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 270kcal, Fat 14g, Carbs 33g, Protein 3g



### 1. Cream butter & sugar

Preheat oven to 350°F with a rack in the center position. In a medium bowl, whisk together **flour, graham cracker crumbs, and ½ teaspoon each of baking soda, cinnamon, and salt**. In the bowl of a stand mixer, combine **brown sugar, ½ cup softened butter, and 1 teaspoon vanilla**. Using the paddle attachment, beat on medium-high until light and fluffy, 3-4 minutes.



### 4. Prep coconut & lime

Spread **coconut** on a rimmed baking sheet. Bake on upper rack until light golden brown, 3-4 minutes. Transfer to a small bowl. Finely grate **the zest of 1 lime**. Add to coconut and mix.

Into the bowl of a stand mixer, finely grate **the zest of the 2nd lime** and squeeze in **2 tablespoons lime juice** (use 1 tablespoon juice if a less tart filling is desired).



### 2. Mix dough & form cookies

Scrape down sides of mixing bowl. Add **1 large egg to butter mixture** and beat on medium until incorporated; scrape down sides of bowl. Reduce speed to low and slowly add **flour mixture** until just combined, scraping down sides of bowl as necessary. Form **dough** into 1 tablespoon-sized balls; place on a parchment-lined baking sheet, 1½-inches apart.



### 5. Mix filling

Add **confectioners' sugar** and **cream cheese** to mixing bowl. Using the paddle attachment, beat on medium-low to incorporate ingredients. Increase speed to medium-high and beat until completely smooth, 3-4 minutes. Transfer filling to a piping or ziplock bag with a ½-inch tip cut.



### 3. Bake cookies

Press lightly on each ball to flatten slightly; freeze baking sheets until **dough** is firm, about 10 minutes. Bake on center rack until edges of cookies are set and lightly golden brown, 8-10 minutes, rotating baking sheet halfway through baking. Remove from oven and allow **cookies** to cool on pan for 3-4 minutes, then transfer to a wire rack to cool completely.



### 6. Assemble

Pipe about **1½ tablespoons filling** onto the bottoms of **half the cookies**. Sandwich with the **remaining cookies** and refrigerate for at least 1 hour or until **filling** is firm and set. Press the edges of the cookies where the filling is exposed into **the bowl with the coconut and lime zest**; roll to adhere all around the edges. Enjoy!