

## Key Lime Cookies

Christmas cookies 2020, Cookies, Dessert

Makes 2 1/2 Dozen

### INGREDIENTS

- 1¼ C All-Purpose Flour
- ¾ C Graham Cracker Crumbs
- ½ t Salt
- ½ t Baking Soda
- ½ C Unsalted Butter (softened)
- ⅓ C Sugar
- ⅓ C Brown Sugar (packed)
- 1 Egg
- 2 T Key Lime Juice
- 1 T Lime Zest (minced)
- ¾ C White Chocolate Chips
- Graham Cracker Crumbs
- Powdered Sugar



### DIRECTIONS

Preheat oven to 350°

Line baking sheets with parchment paper.

Whisk together flour, ¾ C Graham cracker crumbs, salt, and baking soda.

Cream butter, sugar, and brown sugar in a bowl with a mixer on medium speed until light and fluffy (2 - 3 minutes).

Beat in egg, lime juice, and zest until incorporated.

Mix flour mixture into creamed mixture just until incorporated.

Stir in white chocolate chips.

Form dough into 1 T balls.

Roll balls in remaining Graham cracker crumbs and place on prepared baking sheets.

Bake cookies until edges start to brown, 12 - 14 min.

Remove cookies from oven and sprinkle with powdered sugar.

Let cookies cool on baking sheets for 5 minutes, then transfer to a rack to cool completely.