



Coconut Lime Butter Cookies

 Vegetarian

READY IN



50 min.

SERVINGS



32

CALORIES



249 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon coconut extract
- ☐ 1 teaspoon coconut extract
- ☐ 2 tablespoons cream of coconut
- ☐ 1 large egg white
- ☐ 2 large egg yolks
- ☐ 4 cups flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 1 juice of lemon plus more if needed

- ☐ 1 juice of lime plus more if needed
- ☐ 1 tablespoon lemon zest
- ☐ 1 tablespoon lemon zest for decorating
- ☐ 2 tablespoons juice of lime or 1 tablespoon of each
- ☐ 1 tablespoon lime zest
- ☐ 1 tablespoon lime zest for decorating
- ☐ 1 tablespoon milk
- ☐ 3 cups powdered sugar plus more if needed
- ☐ 1 Dash salt
- ☐ 1 pound butter salted softened

Equipment

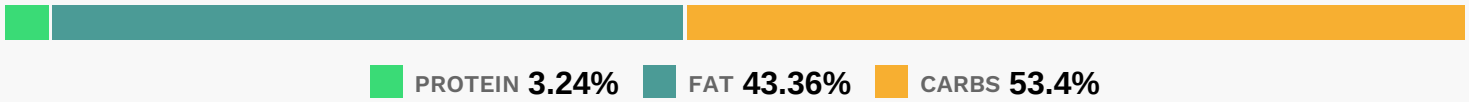
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Watch how to make this recipe.
- ☐ For the cookies: Preheat the oven to 350 degrees F.
- ☐ Using a hand or stand mixer, cream the butter and granulated sugar until combined.
- ☐ Add the egg yolks and mix until combined.
- ☐ Add the lemon and lime zest.
- ☐ Add the flour and mix until just combined. Next, add the citrus juice (your choice) and coconut extract and mix the dough until it comes together.

- ☐ Scoop out tablespoons of dough, roll into balls between your hands and place on a baking sheet.
- ☐ Bake until not quite starting to turn brown, 12 to 13 minutes.
- ☐ Remove from the oven but keep the cookies on the baking sheet for 3 to 4 minutes. Use a spatula to move them to a cooling rack to cool completely.
- ☐ Add the powdered sugar, cream of coconut, lemon and lime zest, milk, coconut extract, salt, egg white and lemon and lime juice to a large bowl.
- ☐ Whisk thoroughly until combined, adding either more powdered sugar or more juice until it reaches a pourable but still thick consistency.
- ☐ Drizzle the icing across the cookies in several lines, and then repeat in the other direction.
- ☐ Sprinkle the cookies with extra zest before the icing sets.

Nutrition Facts



Properties

Glycemic Index:9.28, Glycemic Load:15.19, Inflammation Score:-3, Nutrition Score:3.0960869206035%

Flavonoids

Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.47mg, Hesperetin: 0.47mg, Hesperetin: 0.47mg, Hesperetin: 0.47mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 249.37kcal (12.47%), Fat: 12.18g (18.74%), Saturated Fat: 7.6g (47.49%), Carbohydrates: 33.75g (11.25%), Net Carbohydrates: 33.22g (12.08%), Sugar: 21.34g (23.71%), Cholesterol: 42.01mg (14%), Sodium: 96.08mg (4.18%), Alcohol: 0.08g (100%), Alcohol %: 0.17% (100%), Protein: 2.05g (4.1%), Selenium: 6.38µg (9.11%), Vitamin B1: 0.13mg (8.44%), Folate: 31.07µg (7.77%), Vitamin A: 371.68IU (7.43%), Vitamin B2: 0.1mg (5.75%), Manganese: 0.11mg (5.46%), Vitamin B3: 0.94mg (4.69%), Iron: 0.78mg (4.32%), Phosphorus: 25.51mg (2.55%), Vitamin E: 0.37mg (2.49%), Fiber: 0.52g (2.09%), Vitamin C: 1.52mg (1.84%), Copper: 0.03mg (1.32%), Vitamin B5: 0.13mg (1.25%), Magnesium: 4.26mg (1.06%), Zinc: 0.15mg (1.03%), Vitamin K: 1.06µg (1.01%)