

# Key Lime & White Chocolate Cookies



Follow this recipe as it's written or your cookies won't hold together

Makes 48 cookies

1c all~purpose flour	1t grated lime zest	1/4c macadamia nuts, chopped
1/2c corn starch	1t key lime juice	1c confectioner's sugar, for coating
1/2c confectioner's sugar	1c white chocolate chips	
3/4c butter, cut into cubes		

Line cookie sheets with parchment paper. In small bowl, combine flour, corn starch and confectioner's sugar. Set aside.

In large bowl, cream butter, zest and juice until smooth. Add flour mixture to butter mixture and begin mixing on low speed. Once mixture begins to get thick, increase speed to thoroughly mix until combined, scraping down sides of bowl. Dough will eventually come together.

Mix in white chocolate chips and macadamia nuts with a spoon. Refrigerate dough for 45 minutes (this is very important).

Preheat oven to 350. Roll dough into 1" balls. Place 1 1/2" apart on lined baking sheet. Bake 10~12 minutes or until bottom edges barely begin to brown. Do not over bake. Let cool on baking sheets for at least 5 minutes then remove to racks to cool.

Place confectioner's sugar in large bowl and roll cookies in sugar to cover. Store in airtight container.

Prepare Ahead Tip

Cookies keep well in airtight container for at least 3 weeks.

**Debbie Spangler ~ Certified Personal Chef**

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