

Key Lime Pie Cookies

Makes 16

Hands-on Time 30 minutes plus chilling (overnight)

Baking Time 15 minutes

Ingredients

- 320g unsalted butter (softened)
- 200g light brown sugar
- 325g caster sugar (divided)
- 2 tsp almond extract
- 2 large eggs
- 300g plain flour
- 100g cocoa powder
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tbsp instant coffee powder (fine)
- 5 limes (zested and juiced)
- 2 medium eggs
- 2 medium egg yolks
- Swiss meringue (made with 4 medium egg whites and 280g sugar)

Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Fine grater
- Baking parchment
- Baking sheet (ideally aluminium)
- Knife
- Round-bottomed spoon (e.g., tablespoon measure)
- Wire rack
- Heatproof bowl
- Juicer
- Saucepan filled with water
- Measuring jug
- Whisk
- Piping bag with star tip
- Spoon
- Blowtorch (optional)

Method

1. Make the cookie dough

- In a freestanding mixer, beat 250g butter, light brown sugar, and 175g caster sugar for 5 minutes until light and fluffy.
- Add the almond extract and eggs, mixing briefly to combine.
- Add the flour, cocoa powder, bicarbonate of soda, salt, and instant coffee. Mix until just combined, scraping down the sides with a spatula.
- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.

2. Shape and bake the cookies

- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.
- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 15 minutes.
- Immediately press a dimple into the centre of each cookie using a round-bottomed spoon. Cool on a wire rack.

3. Make the lime curd

- Zest and juice the limes to yield 150ml juice. Combine the juice, zest, 150g caster sugar, and 70g butter in a heatproof bowl.
- Place the bowl over a saucepan of simmering water, stirring until the sugar dissolves and the butter melts.
- Whisk the 2 eggs and 2 egg yolks in a jug. Gradually whisk into the lime mixture.
- Cook, stirring constantly, until thickened. Let cool completely.

4. Assemble the cookies

- Pipe a circle of Swiss meringue around the dimple in each cookie.
- Fill the centres with lime curd, then pipe more meringue over the top to seal.
- Toast the meringue with a blowtorch or under a grill until golden.

Tip

- For the best results, assemble the cookies just before serving to keep the meringue fresh and the cookies crisp.

Enjoy!