

Chewy Coconut Lime Sugar Cookies  
(the-girl-who-ate-everything.com)

2¾ c. all-purpose flour	1 egg
1 t. baking soda	½ t. vanilla extract
½ t. baking powder	zest of one large lime, freshly minced
½ t. salt	3 T. lime juice
1 c. butter, softened	½ c. unsweetened toasted coconut
1½ c. sugar	½ c. sugar for rolling cookies

1. Preheat oven to 350°. Line cookie sheets with parchment paper. If you haven't already toasted your coconut, just put a layer of coconut on a cookie sheet and bake it at 350° for 5-7 minutes. Watch out. It goes from white to burnt really quick if you aren't watching closely.
2. In a small bowl, stir together flour, baking soda, baking powder and salt. Set aside.
3. Using a mixer beat together the butter and sugar until smooth and very fluffy.
4. Beat in egg, vanilla extract, and lime juice and lime zest.
5. Gradually blend in the dry ingredients and toasted coconut.
6. Roll rounded teaspoonfuls of dough into balls, and roll in sugar. Place on lined cookie sheets about 1 ½ inches apart. These do spread quite a bit.
7. Bake 8-10 minutes in the preheated oven, or until lightly browned.
8. Let stand on cookie sheet 2 minutes before removing to cool on wire racks.