

chocolate-dipped lime cookies

- 1/4 cup all-purpose flour
- 1/4 cup cornstarch
- 1/4 teaspoon baking powder
- 1/2 cup (1 stick) butter, softened
- 1/3 cup confectioners' sugar
- 1 large egg, separated
- Grated zest of 1 lime
- 1 tablespoon fresh lime juice
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 4 oz semisweet chocolate,
coarsely chopped
- 2 tablespoons finely chopped pistachios

Preheat the oven to 350°F. • Butter two cookie sheets. • Sift the flour, cornstarch, and baking powder into a medium bowl. •

Beat the butter and confectioners' sugar in a large bowl with an electric mixer at high speed until creamy. • Add the egg yolk, lime zest and lime juice, and vanilla, beating until just blended. • Mix in the dry ingredients. • Beat the egg whites and salt in a large bowl with an electric mixer at high speed until stiff peaks form. • Use a large rubber spatula to fold the beaten whites into the lime mixture. • Fit a pastry bag with a 1/2-inch plain tip. Fill the pastry bag, twist the opening tightly closed, and squeeze out 2-inch lines, spacing 1 inch apart on the prepared cookie sheets. • Bake for 8–10 minutes, or until just golden, rotating the sheets halfway through for even baking. • Cool on the sheets until the cookies firm slightly. • Transfer to racks to cool. • Melt the chocolate in a double boiler over barely simmering water. • Dip the cookies halfway in the chocolate, sprinkle with the pistachios, and let stand on parchment paper for 30 minutes until set.

Makes 30 cookies • Prep: 25 min. + 30 min. to set •
Cooking: 8–10 min. • Level: 2 • Keeps: 7 days