

In a mixer combine butter and sugars and beat until smooth and creamy. Scrape down bowl. Add the eggs and beat until combined. Add the key lime juice. Mix. Scrape down bowl. Combine flour, baking soda and baking powder in a medium-sized bowl. Mix together. With the mixer running, add the dry ingredients slowly. Mix until just incorporated. Add both types of chocolate chips and hand mix until combined. If dough seems "sticky," add a little bit of flour to help make it easier to scoop.

\*Then the trick for awesome bakery cookies: Scoop the dough onto cookie sheets, then freeze it! The dough should be firm or frozen before baking to get the butter solids firm again so that the cookies don't overspread. Once the dough is firm, bake at 350 degrees for 12-15 minutes (depending on cookie size) until light golden brown.

## Sublime Pies & Cakes Double Chocolate Key Lime Cookies

MAKES APPROXIMATELY 24 COOKIES

- ½ cup unsalted butter (room temperature)*
- ½ cup brown sugar*
- ½ cup granulated white sugar*
- 2 large eggs*
- ¼ cup key lime juice*
- 1½ cups all-purpose flour*
- 1 teaspoon baking soda*
- 1 teaspoon baking powder*
- 1 cup dark chocolate chips*
- 1 cup milk chocolate chips*



May/June 2008  
www.lowcountrylivingmagazine.com

PROVIDED BY *Lowcountry*  
**Living**

cut along dotted line & fold

