

Recipe of the Week

Betty Crocker: Caribbean Lime Coolers

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix

½ cup coconut

1 tablespoon grated lime peel (about 1 lime)

3 tablespoons lime juice

6 tablespoons butter or margarine, melted

1 egg

¼ cup powdered sugar

1. Heat oven to 350°F. In large bowl, stir cookie mix, coconut, lime peel, lime juice, butter and egg until soft dough forms.
2. Drop dough by level tablespoonfuls 2 inches apart onto ungreased cookie sheets.
3. Bake 9 to 13 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheet. Cool completely, about 15 minutes.
4. With small strainer, sift powdered sugar over cooled cookies. Store covered at room temperature.

