

Coconut Lime Sablés

Adapted from Dorie's Cookies by Dorie Greenspan

yield : 2 dozen cookies

1 ½ cups AP flour
¼ cup cornstarch
⅔ cup sugar
½ tsp ground coriander seed
Zest of 2 limes
½ cup unsalted butter, room temperature, cut into chunks
½ cup coconut oil
¼ tsp salt
1 ½ tsp vanilla extract
⅔ cup desiccated unsweetened coconut, partially toasted

Whisk the flour, cornstarch and coriander together.

Put the sugar and lime zest in the bowl of a stand or in a large bowl in which you can use a hand mixer and, using your fingertips, work the zest into the sugar until the sugar is moist and fragrant. If using a stand mixer, fit it with the paddle attachment. Add the butter, coconut oil and salt to the bowl with the sugar mixture and beat on medium speed for about 3 minutes, until smooth. Beat in the vanilla extract.

Add the flour mixture in a single addition. Pulse the mixer to combine. Mix until the flour disappears into the dough.

Add the coconut, mix briefly to incorporate.

Turn the dough out onto the counter, form into a ball then divide in two. Working with one piece at a time, roll the dough between two pieces of parchment until it is a little less than ½ inch thickness. Repeat with the second piece of dough then stack the slabs of parchment covered dough on a baking sheet and refrigerate for 2 hours until firm.

Using a 2 inch ring cutter, cut disks out of the dough, rerolling the scraps as many times as needed. At this point you can freeze the unbaked cookies between layers of parchment for up to 2 months or continue with baking.

Preheat oven to 325 degrees. Lightly grease the bottoms of standard muffin tins. Place a disk in the bottoms of each muffin cup (it's okay if they don't fit perfectly), sprinkle with additional coconut if desired.

Bake at 325 degrees for 10 minutes, rotate pans and back for an additional 6-8 minutes until cookies are lightly browned and set.

Cool in the pan for 30 minutes before popping the cookies out with a butter knife or offset spatula.

Store baked cookies at room temperature in an airtight container.