

Easy-peasy Guyanese Lime Cookies

Makes 12-14 cookies, depending on size

Ingredients

- 90g butter
- 110g caster sugar
- Zest of 1 lime (½ tsp)
- Juice from half a lime (1 ½ tbsp)
- 120g plain flour
- ½ tsp baking powder

- ¼ tsp salt
- ¼ tsp nutmeg
- ¼ tsp cinnamon

For the sugar coating:

- 60g sugar
- Pinch of cinnamon (less than ½ tsp)
- Pinch of nutmeg (less than ½ tsp)

1. Preheat the oven to 180°C.
2. Line two baking trays with baking paper.
3. In a large mixing bowl, beat the butter and sugar until light and fluffy.
Next, mix in the lime zest and juice.
4. In another bowl, use a fork to combine the flour, baking powder, salt, nutmeg and cinnamon.
5. Gradually add the flour mixture to the butter, mixing well as you add.
6. For the sugar coating, combine the three ingredients in a small bowl.
7. Next, scoop a rounded tablespoon of the mixture into the palm of your hands and roll into a small ball (roughly the size of a walnut), then roll the ball in the sugar coating.
8. Place the cookie ball onto a baking tray and use the bottom of a glass to press it slightly flat.
Repeat steps 7-8 until you run out of mixture. Faruq placed his first cookies too close together! Make sure you leave space between yours as they will spread while cooking.
9. Bake for 12-15 minutes until the edges are just starting to turn a golden-brown colour.
Use a spatula to lift them onto a wire rack to cool.

Always bake with
an adult and check for
any allergies!



Don't worry
if they merge
together – they'll
still taste good!

