

Coconut Lime Shortbread Cookies

(Copycat Nice Biscuits)

Recipe adapted from www.bakingmartha.co.uk

Makes 12 cookies

If you want your cookies to have the signature fluted edge, like the real Nice biscuits, you will need a fluted pastry wheel. They are available in most kitchenware stores or [online](#). In the photos on my blog, I also cut a tiny heart out of the corner of each cookie using a mini heart cookie cutter.

For cookies:

110g (½ cup plus 1½ teaspoons) sugar

225g (1 cup) unsalted butter, at room temperature

50g (heaping ½ cup) desiccated, unsweetened coconut

200g (1½ cups) all-purpose flour (if measuring, instead of weighing, spoon flour into measuring cup)

100g (1¼ cups) cornstarch

¼ teaspoon kosher salt

1 Tablespoon lime zest (from 1 lime)

For sprinkling on top:

30 grams (2 tablespoons) sugar

14 grams (2 Tablespoons) desiccated unsweetened coconut

1. Preheat the oven to 325° F and line 2 large baking sheets with parchment paper.
2. In the bowl of a stand mixer, fitted with the paddle attachment, cream the butter and sugar together until light and fluffy, for about 3-4 minutes. Add the coconut, flour, cornstarch, salt and lime zest and continue mixing just until dough begins to come together. Dump dough onto the counter and finish mixing by hand.
3. Roll out the dough, between 2 sheets of parchment paper to a rectangle measuring about 30 x 28 cm. The dough should be about ¼ inch thick. Chill dough for about 30 minutes.
4. After chilling, peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer. Using a ruler and small paring knife, make marks at the long edge of the dough every 10 cm. Make marks along the short edge of the dough, every 7 cm.
5. Using a sharp knife or fluted pastry wheel, with the ruler as your guide, cut cookies into rectangle shapes. Each cookie will measure 10 x 7 cm. Cut a small heart of each cookie, if desired. Arrange cookies and cut out hearts on baking sheets, leaving about an inch between cookies. Chill cookies again for about 10 minutes.

6. While cookies are chilling, place sugar and coconut for the topping, in a spice grinder or food processor, and pulse a few times to coarsely grind.
7. Sprinkle cookies liberally with sugar-coconut topping and bake for 6 minutes. Switch position of trays and bake for a further 7-8 minutes, until the cookies are lightly golden brown. Carefully lift one of the cookies with a spatula to check the bottom of the cookie. It should be lightly browned. Bake for a few more minutes, if it is still pale.
8. These are fragile cookies so you must let them cool completely on the baking sheet, set on a rack. Store in an airtight container. They will keep for about a week.