

Homemade Lime Curd with Butter Cookies and Cream



desserts

POINTS® Value: 1

Servings: 36

Preparation Time: 8 min

Cooking Time: 10 min

Level of Difficulty: Easy

Mouth-puckering lime curd is deliciously balanced with butter cookies and cream. Swap lemons for the limes. Or try bitter oranges such as Seville or Bergamot.

Ingredients

2 Tbsp unsalted butter, softened

3/4 cup powdered sugar

1 1/2 tsp lime zest, finely minced

2 large egg(s)

1/3 cup fresh lime juice

36 shortbread cookie(s), commercially prepared (about 10 oz total)

3/4 cup lite whipped topping

Instructions

In a medium mixing bowl, using an electric mixer, beat butter and sugar until light; add zest. Next, add one egg at a time, beating after each addition; add lime juice (mixture will be lumpy).

Pour mixture into a medium saucepan; cook over low heat, stirring constantly, until lime mixture thickens like a pudding, about 10 minutes. Remove from heat and allow to cool.

Spread a heaping teaspoon of lime curd onto each cookie. Before serving, top each with a teaspoon of whipped topping. Yields 1 cookie per serving.