



Key Lime Layer Cookies

INGREDIENTS: (makes 20 cookies)

3/4 cup of key lime juice (I squeezed 'em!)
1 can of sweetened condensed milk
1 egg
1 package of Oreo Thins in vanilla
1 bag of Wilton's Candy Melts in white
Colored sugar (if desired for decorating)

DIRECTIONS:

Preheat oven to 350F degrees.

Combine lime juice, condensed milk and egg together in a small mixing bowl.

Pour into a small baking dish and bake for 20 minutes.

Spoon into a cool bowl and chill in freezer for 30 minutes to cool.

While cooling, set 1/2 box of vanilla Oreo Thins out on a baking sheet that will fit into your freezer.

After lime filling is chilled, stir and spoon into a large zip-top bag. Clip a corner off and pipe filling on top of each Oreo- not quite going to the edges.

Gently set an Oreo Thin on top of the filling. Don't press too hard or the filling will come out on the edges.

Use up all the cookies in the box.

Gently slide this baking sheet into the freezer and freeze for 1 hour.

Melt Wilton's Candy Melts in microwave in 30 second increments, stirring between until smooth.

Take chilled cookie and place it into melted chocolate. Quickly spoon over the top and sides.

Lift the cookie with a fork and tap on side of bowl until excess drips away. Slide bottom edge of cookie along side of bowl to get rid of excess on bottom and set on parchment paper to harden.

Repeat with remaining cookies. You may want to keep cookies in freezer before dipping, and only take maybe 4 or 5 out at a time to work on.

Decorate as desired. If you want sugar sprinkles, add these before the candy melts harden back up.

Enjoy!