

Dessert

Margarita Ice-Cream Sandwiches

Cooking Light Magazine

Servings: 16

Preparation Time: 27 minutes

Start to Finish Time: 8 hours

1/2 cup unsalted butter, softened

1 cup sugar

1 large egg

5 teaspoons grated lime rind, divided

2 tablespoons fresh lime juice

11 1/4 ounces (about 2 1/2 cups) all-purpose flour

1 1/2 teaspoons baking powder

1/8 teaspoon table salt

1 teaspoon turbinado sugar

1/2 teaspoon coarse sea salt

2 cups vanilla reduced-fat ice cream, softened

2 cups lime sherbert, softened

Place butter and sugar in a large bowl; beat with a mixer at medium speed for 5 minutes or until light and fluffy. Add egg, one tablespoon of lime rind and lime juice; beat 2 minutes or until well combined.

Weigh or lightly spoon the flour into dry measuring cups and level with a knife. Combine the flour, baking powder and salt; stir with a whisk. Add flour mixture to butter mixture and beat just until combined.

Divide the dough into two equal portions. Shape each portion into a 6-inch log. Wrap logs individually in plastic wrap; chill for 3 hours or until firm.

Preheat the oven to 350 degrees.

Cut each log into 16 slices about 1/3-inch thick. Place the slices one inch apart on baking sheets lined with parchment paper. Sprinkle the cookies evenly with the remaining two teaspoons of lime rind and the turbinado sugar and sea salt.

Bake for 10 minutes or until edges are lightly browned. Cool for 2 minutes on pans on a wire rack. Remove from baking sheets and cool completely on a wire rack.

Place the vanilla ice cream and sherbet in a medium bowl; lightly fold and swirl together. Scoop 1/4-cup ice cream mixture onto bottom of one cookie, and top with one cookie.

Cover each sandwich with plastic wrap. Freeze for 4 hours or until firm.

Per Serving (excluding unknown items): 426 Calories; 7g Fat (14.8% calories from fat); 10g Protein; 80g Carbohydrate; 2g Dietary Fiber; 29mg Cholesterol; 70mg Sodium. Exchanges: 4 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1 Other Carbohydrates.