

'POP OF SUMMER" COOKIES

Lime Sugar Cookies:

2 c. butter
1 c. sugar
1 (3 oz.) box of lime gelatin
2 tsp. baking soda
2 tsp. salt
¼ c. warm water
4 c. gluten-free all-purpose flour

Strawberry Frosting:

1 (3 oz.) box of strawberry gelatin
½ c. boiling water
¾ c. cold butter, cubed

Pop Rocks Candy

Cream together butter, sugar, and lime gelatin, mixing at high speed for 2-3 minutes.

Mix in soda and salt. On low speed, drizzle in warm water until fully combined. Slowly increase speed to high, and beat 3-5 minutes, until light and fluffy. Stir in flour, just to combine.

Scoop balls of dough and place 2 inches apart on a parchment-lined baking sheet. Press each slightly to flatten to approximately ¼-inch thick. Bake in an oven preheated to 400 degrees Fahrenheit for 8-9 minutes, until the bottoms of the cookies are slightly browned. Cool for 1-2 minutes on the baking sheet, then transfer to a wire rack to cool completely.

Meanwhile, prepare the frosting. Stir strawberry gelatin into boiling water and stir to dissolve completely. Transfer to a chilled mixing bowl and start mixing on low speed.

Carefully add cubed butter, 1-2 cubes at a time, and continue to mix on low speed until combined. Gradually increase speed and beat until light and fluffy.

Assemble cookies just before serving by spreading with a generous layer of frosting and sprinkling with Pop Rocks candies. (If you assemble too far in advance, the moisture of the frosting will cause the candy to pop prematurely.)

Makes about 5 dozen cookies.

*Optional: Bake a few cookies & freeze the extra cookie dough. Scoop & flatten dough balls. Place on parchment-lined baking sheet (no space necessary) and freeze for 2-4 hours. Transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Freshly-baked cookies anytime you want!



This recipe, inspired by Sister Haycock (Baltimore, MD mission), pairs well with [A METHOD FOR MAGIC AND MISFORTUNE](#) by Craig Kofi Farmer.

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