

Lemon Poppy-Seed Cookies

Martha Stewart, but I got it from my friend Peggy M.



- 1/4 cup fresh lemon juice
- 3 1/2 teaspoons grated lemon zest, 1-3 lemons, depending on size
- 8 ounces unsalted butter (2 sticks)
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cups sugar
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1 tablespoon poppy seeds, plus more for sprinkling

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 30

Batter is very soft and loose - chill for several hours to make it handle-able.

1. Preheat oven to 375°. Bring lemon juice to a simmer in a small saucepan over medium heat; cook until reduced by half. Add 1 stick butter; stir until melted. Set aside to cool - at least 15 minutes.
2. Whisk together flour, baking powder, and salt. Cream remaining stick butter and 1 cup sugar on medium speed in the bowl of an electric mixer fitted with the paddle attachment. Mix in egg and lemon butter. Mix until pale, about 3 minutes. Mix in vanilla and 2 teaspoons zest. Mix in flour mixture and poppy seeds. Cover batter and refrigerate for 6 hours or overnight, preferably.
3. Stir together remaining 1/2 cup sugar and 1 1/2 teaspoons zest. Roll spoonfuls of dough into 1 1/2-inch balls; roll them in sugar mixture. Place 2 inches apart on baking sheets. Press each with the flat end of a glass dipped in sugar mixture until 1/4 inch thick. Sprinkle with seeds.
4. Bake until just browned around bottom edges, 10 to 11 minutes. Transfer to wire racks; let cool completely. Store in an airtight container up to 1 week.

Per Serving (excluding unknown items): 129 Calories; 7g Fat (44.9% calories from fat); 1g Protein; 17g Carbohydrate; trace Dietary Fiber; 24mg Cholesterol; 55mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.