THE J.M. SMUCKER Co

Lemon Poppy Seed Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	10 mins	46	N/A

Ingredients

- **Cookies:**
- 1/2 cup (125 mL) granulated sugar
- 1/4 cup (50 mL) butter, softened
- 1 egg
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/2 tsp (7 mL) baking powder
- 1 tbsp (15 mL) grated lemon zest
- 1/4 tsp (1 mL) salt
- 1/4 cup (50 mL) poppy seeds
- **Drizzle:**
- 1 1/4 cups (300 mL) chopped good quality white chocolate, melted (about 200 g)

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line baking sheets with parchment paper.

Step 2:

Cream sugar and butter in large mixing bowl with electric mixer until combined. Add egg and fouetter well. Add flour, baking powder, lemon zest and salt. Fouetter until dry ingredients are incorporated into batter. Beat in poppy seeds.

Step 3:

Divide dough into 2 pieces. On a lightly floured surface roll each piece to a 1/8” (2.5 mm) thickness. Cut out cookies with a 2” (5 cm) cookie cutter. Gather up scraps and repeat with remaining dough.

Step 4:

Place on prepared baking sheet.

Step 5:

Bake in preheated oven for 10 minutes. Cool on racks.

Step 6:

Drizzle melted chocolate over cookies. Allow chocolate to set before storing.

Images

