

Lemon Poppy Seed Crisps

 *Source: Martha Stewart*

*PREHEAT OVEN TO 350\* Makes About 30 cookies*

**INGREDIENTS:**

¼ cup fresh lemon juice - about 2 large lemons or 3 small ones

 3 ½ tsp finely grated lemon zest **DIVIDED**-3 large lemons

 1 cup (2 sticks) **room temp** unsalted butter

**DIVIDED**

 2 cups all-purpose flour (½ white ½ wheat is fine)

 1 tsp baking powder

 ½ tsp table salt

 1 ½ cup sugar. **DIVIDED 1 CUP & A ½ CUP**

 1 large egg

 1 TBLS poppy seeds (they’re still good if you don’t have these)

**HOW TO:**

1. Bring lemon juice to a slow boil**.
 WATCHING CAREFULLY,** cook until it is reduced to 1/8 cup. (3-5 minutes)
 Remeasure it in a LIQUID measuring cup.

 Stir 1 stick of the room temperature butter into the warm lemon juice. Set aside.

2. Whisk together flour, baking powder, salt

3. Cream the other stick of butter with **1 c sugar** until smooth. Then add the egg and
 reserved lemon butter. BEAT for 3 minutes until pale yellow. Then add vanilla and 2 tsp
 of the lemon zest

4. Add the flour mixture and the poppyseeds. Mix just until flour is incorporated.
 NOTE: IF IT SEEMS TOO THIN ADD UP TO ½ CUP MORE FLOUR!
 Chill for 20 minutes or more.

5. Mix ½ cup sugar and the rest of the zest (1 ½ tsps)

6. Roll the chilled dough into golf ball size balls. Roll the balls in the sugar/zest mixture.

7. Placing the balls 2” apart, bake on parchment lined cookie sheets 12-14 minutes.

Cool and enjoy!