



Lemon Poppy Seed Cookies

Recipe by Isabel

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
11 servings	30 minutes	10 minutes	40 minutes

Ingredients

Lemon Poppy Seed Cookies:

200 g (1 cup) granulated sugar

1 tbsp lemon zest

110 g (1/2 cup) butter

1 large egg

1 tsp vanilla extract

210 g (1 3/4 cups) all-purpose flour

1/2 tsp baking powder

1/2 tsp baking soda

1 tbsp poppy seeds

1/2 tsp salt

Cheesecake Frosting:

200 g (3/4 cup) cream cheese, cold

1 tsp vanilla extract

75 g (1/2 cup) powdered sugar

120 g (1/2 cup) heavy cream

Poppy seeds for sprinkling on top (optional)

Directions

Lemon Poppy Seed Cookies:

- 1 Prep the Butter:** Melt the butter in the microwave or in a small saucepan over low-medium heat. Avoid letting it bubble to retain the liquid. Pour the melted butter into a large mixing bowl and cool to room

temperature in the fridge for about 20 minutes.

- 2 Flavor the Sugar:** In a separate bowl, combine the granulated sugar and lemon zest. Rub them together to release the lemon zest's flavor.
- 3 Mix Wet Ingredients:** Once the butter has cooled to room temperature, add the lemon-scented sugar to the butter. Whisk together for 1 minute using a rubber spatula or mix in a stand mixer with the paddle attachment. Add the egg and vanilla extract, mixing until well combined.
- 4 Combine Dry Ingredients:** In another bowl, whisk together the flour, baking powder, baking soda, poppy seeds, and salt.
- 5 Form the Dough:** Gradually add the dry ingredients to the wet mixture, stirring with a rubber spatula until combined. Using a cookie scoop, portion out 11 cookies and place them on a tray lined with baking paper. Roll each scoop between your hands to form balls. Chill the prepared cookies in the fridge for 30 minutes.
- 6 Bake the Cookies:** Preheat the oven to 180°C (355°F) and prepare a baking sheet with parchment paper. After chilling, place 6 cookies on the lined baking sheet, returning the remaining 5 to the fridge. Bake one tray at a time for 10-11 minutes. Let the cookies cool on the baking tray for 3 minutes before transferring to a wire rack.

Cheesecake Frosting:

- 7 Prepare the Cheesecake Frosting:** In a medium bowl with an electric mixer, or in a stand mixer with the whisk attachment, whip together the cream cheese, vanilla extract, powdered sugar, and heavy cream until stiff peaks form and the frosting holds its shape.
- 8 Decorate and Serve:** Once the cookies are completely cool, add the frosting to a piping bag and decorate the cookies as desired. Sprinkle with additional poppy seeds if you like. Enjoy your delicious Lemon Poppy Seed Cookies with Cheesecake Frosting!