

Poppy-Seed Cookies

Adapted from Faye Levy's *International Jewish Cookbook*

- 1 large egg
- 1 large egg yolk
- 3 ¼ cups all-purpose flour
- 1 ½ cups granulated sugar
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 cup (2 sticks) plus 5 tablespoons unsalted butter or margarine, cut in small pieces
- 1-2 tablespoons grated lemon rind
- 2 tablespoons lemon juice
- 4 tablespoons poppy-seeds

1. Preheat oven to 375 degrees. Beat the egg with yolk to blend and set aside.
2. In a large bowl combine flour, sugar, baking powder, and salt. Mix these ingredients to blend them together. Scatter butter pieces over this mixture and cut the pieces into the dry ingredients using two knives until the mixture resembles a coarse meal.
3. Add the grated rind, the lemon juice, the poppy-seeds, and the egg mixture to the bowl and mix until the dough begins to come together in a ball. This is a dry dough that may be crumbly when first mixing it together. If this is the case when you make it, add 2-6 tablespoons of lukewarm water to the dough, mixing after incorporating each tablespoon. Knead the dough lightly to bend.
4. Transfer the ball of dough to a sheet of plastic wrap. Wrap the dough and push it together while doing so. Shape the dough into a flat disc and refrigerate it for 2-3 hours. It can also be refrigerated for up to three days.
5. Using one-fourth of the dough at a time, roll it out on a lightly floured surface until about ¼ inch thick. Using a cookie cutter (or a glass that is about 2 inches wide if you don't have a cookie cutter, as in my case) cut the cookies into circles.