



Ann Lipkin's Poppy Seed Sugar Cookies

Yield: 5-6 dozen

Ingredients

- 3 large eggs
- ½ cup peanut oil
- ¼ cup freshly squeezed orange juice
- Grated zest of one large orange
- ¾ cups white sugar
- ⅓ cup poppy seeds
- 3 ½ cups (approx.) flour
- 1 tsp. baking powder
- Pinch salt
- ¼ cup sugar (approximately) for sprinkling the tops of the cookies

Instructions

Beat eggs with oil, juice and sugar, blending well. Stir in poppy seeds and orange zest. Stir dry ingredients together and add to wet mixture to make a soft dough. Mix lightly with hands.

Refrigerate dough for one hour.

Preheat oven to 350 F. Use teaspoon-size pieces of dough to form balls; if the dough is too sticky dust your hands with flour. I usually place all the balls on a tray. It is also OK to roll the dough ⅛ inch thick with a rolling pin and cut the cookies with a cookie cutter if this seems easier for you.

Once they are made into balls, start to put them on parchment lined cookie sheets. Place them two inches apart, 12-15 per sheet. Take a flat glass (I actually use a flat meat pounder), dip it in sugar and press down hard so that the rounds are about ⅛ inch thick, and bake 15-20 minutes until lightly brown around edges. Leave them on the cookie sheet for one minute then put on a rack to cool completely.

These cookies freeze well for up to three months and keep, covered at room temperature, for two weeks at least.