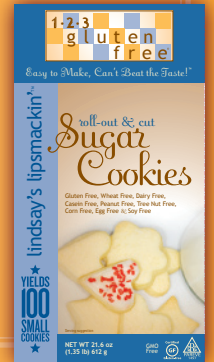


lemon POPPY SEED cookies



1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Roll-out & Cut Sugar Cookies
1 cup unsalted butter, unsalted margarine or shortening, room temperature
1 large egg + 1 large egg yolk, room temperature
1 Tbsp. Poppy seeds
1 Tbsp. grated lemon zest
2 tsp. lemon extract

- ① Using mixer with paddle attachment, cream butter/margarine/shortening in mixer for 3 minutes.
- ② Add in ½ cup of Mix. Blend. Add egg and egg yolk. Beat until well incorporated. Add poppy seeds, lemon zest, lemon extract and remainder of mix. Beat until well incorporated and dough forms.
- ③ Divide dough in half and wrap in plastic wrap. Refrigerate until firm, at least one hour, or up to 2 days (or double wrap, put into freezer bag and freeze up to one month).
- ④ Preheat oven to 375° F.
- ⑤ Lightly flour rolling area with potato starch (if you don't have potato starch, you can substitute tapioca or corn starch). Use as little flour as possible. Roll out dough using a piece of wax paper on top. Be sure cookies don't stick to counter or you will have trouble getting cookies off. Cut out shapes as close as possible. Place cutout cookies onto Silpat® or parchment-lined cookie sheet. Re-roll unused dough and repeat.
- ⑥ Bake 6-8 minutes, or until evenly golden brown. Baking times may vary with different appliances.
- ⑦ Using thin-bladed spatula, transfer the cookies to a cooling rack. Cool completely before frosting or decorating.
- ⑧ Store in airtight container or wrap well and freeze. Makes approximately 40 large or 100 small cookies.

