



JERNEJ KITCHEN

LEMON POPPY SEED COOKIES

Lemon Poppy Seed Cookies is a simple recipe for quick lemon cookies. Brittle, buttery, and perfect for Christmas and other holidays.

MAKES	24	COOKIES
PREPARATION:	10	MINUTES
BAKE:	10	MINUTES
COOLING TIME:	30	MINUTES
TOTAL TIME:	50	MINUTES

COOKIE DOUGH

3 tbsp (45g) unsalted butter, at room temp

3 tbsp (45g) coconut oil

50 g (1/4 cup) sugar

1/4 tsp vanilla paste

1 egg, at room temp

1/2 tsp freshly grated lemon zest

45 g (1/3 cup) ground almonds

45 g (1/3 cup) whole wheat flour

85 g (2/3 cup) all-purpose flour

1/2 tsp baking powder

ICING ON TOP

1 tsp freshly grated lemon zest

1 tbsp poppy seeds

150 g (1 cup) icing sugar

3 tbsp freshly squeezed lemon juice

TOOLS AND EQUIPEMENT

baking sheet

parchment paper

bowl

electric mixer or stand mixer

PREPARATION

Place a rack in the middle of the oven, then preheat it to 180 °C / 350 °F. Line a large baking sheet with parchment paper.

COOKIE DOUGH

Beat butter (room temp), coconut oil, sugar, and vanilla using an electric mixer. Mix for 1 - 2 minutes at medium speed until the mixture is creamy and combined. Add in the egg and grated lemon zest and continue mixing until combined. Add the ground almonds, whole wheat flour, all-purpose flour, and baking powder. Mix until combined.

SHAPE INTO COOKIES AND BAKE

Shape the cookie dough into 24 small balls, each weighing approx. 14g (0.5 ounces). Place the cookie balls onto the prepared baking sheet, leaving enough space for expansion. Place in the preheated oven and bake for 10 - 12 minutes at 180 °C / 350 °F. Set the baked cookies aside to cool to room temperature.

ICING

While the cookies bake, make the lemon poppy seed icing. Combine lemon zest, poppy seeds, icing sugar, and lemon juice in a bowl until smooth. Dip half of the cookie top in the prepared icing and set aside for the icing to set. Serve or store.

