

## LEMON POPPY SEED THUMBPRINT COOKIES

### INGREDIENTS

3/4 cup (1 1/2 sticks) unsalted butter, room temperature  
1/2 cup sugar  
2 egg yolks  
1 tablespoon lemon zest  
1 teaspoon lemon extract  
2 1/2 cups all-purpose flour  
1/4 teaspoon salt  
2 tablespoons poppy seeds  
1 cup coarse/raw sugar such as demerara, muscovado, or turbinado  
1 cup lemon curd

### DIRECTIONS

Preheat oven to 350F. Line cookie sheets with silpat or parchment paper.

In the mixing bowl of your stand mixer, cream together butter, sugar and egg yolks until fluffy, 3-5 minutes on medium. Add lemon zest and extract. On low, beat in flour and salt. Stir in poppy seeds.

To make cookies, roll 1 tablespoon of dough into a ball. Roll ball in a small bowl of coarse sugar. Place balls, 1 inch apart, and with the back of a wooden spoon, make indentation in top of each one. Bake for 10 minutes. Remove from

oven and redefine the thumbprints with the back of the spoon again and then fill with 1/4 teaspoon lemon curd. Return to oven and bake for an additional 7-9 minutes, until golden. Let cool on wire rack and let cool completely.