

Debra Campbell, owner of Fleurish Home on West Fifth Avenue in Marble Cliff, started making these **Lemon Poppyseed Sandwich Cookies** in 2001. They quickly became a family favorite.

Prep time: 30 minutes plus chilling and standing

Baking time: 12-14 minutes per batch

Assembly time: 30 minutes

**DOUGH:**

2-3/4 cups unbleached all-purpose flour

1/2 tsp baking powder

1/2 tsp salt

1 cup softened butter (no substitutes)

1-1/4 cups granulated sugar

1 large egg

2 Tb poppy seeds

1 tsp dried lemon peel

1 tsp vanilla extract

1/2 tsp lemon extract

**FILLING:**

8oz cream cheese, softened

2/3 cup 10X sugar

1/2 tsp lemon extract

1:4 tsp vanilla extract

1. Make dough: Whisk together flour, baking powder and salt in a medium bowl. Beat butter and sugar in a large mixer bowl on med-high until fluffy. Beat in egg, poppy seeds, peel and extracts. At low speed, beat in flour mixture just until combined. Divide dough into thirds and flatten by hand into discs. Wrap each disc completely with plastic wrap and refrigerate 2 hours or overnight.

2. Heat oven to 325°F. On a lightly floured surface roll out one disc of dough 1/8" thick (keep remaining dough discs refrigerated). Cut out with a 2-3/4" cookie cutter. Transfer cookies to a large in greased cookie sheet 1/2" apart. Bake until edges just begin to brown, 12-14 minutes. Cool on cookie sheet on wire rack 3-5 minutes and then transfer cookies to a wire rack and cool completely. Repeat with remaining dough, rerolling and cuttin scraps. (Adding a light dusting of flour on top of fresh discs helps in rolling out the dough as the dough is quite sticky)

3. Make filling: Beat cream cheese, sugar and extracts in a mixer bowl on med-high speed until smooth.

4. Spread approximately 1 rounded tsp of filling on bottom half of one cookie and place bottom of another cookie on top of the filling to create a sandwich.

5. Place cookies in a well sealed jar. Cookies will soften and will be ready to serve in 2-4 hours. Makes about 3 dozen cookies.