



# Poppy Seed Cookies



Poppy Seed Cookies

## Introduction

If you're looking for a delightful twist on traditional cookies, consider trying poppy seed cookies. These treats offer a unique texture and flavor that will surprise and please your taste buds. Perfect for an afternoon snack or as a sweet addition to your dessert platter, these cookies are simple to make and deliciously satisfying.

## Detailed Ingredients with measures

- All-purpose flour: 250 grams
- Granulated sugar: 150 grams
- Butter: 100 grams, softened
- Poppy seeds: 50 grams
- Baking powder: 1 teaspoon
- Eggs: 1 large
- Vanilla extract: 1 teaspoon
- Pinch of salt

## Prep Time

The preparation time for these delightful cookies is about 15 minutes. This makes them an excellent choice for a quick baking session.

## Cook Time, Total Time, Yield

- Cook Time: 12-15 minutes
- Total Time: 30 minutes

- Yield: Approximately 20 cookies

These poppy seed cookies are a wonderful treat, combining simplicity with a unique flavor that makes them stand out from other cookies. Enjoy baking and indulging in these delightful bites!





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## Detailed Directions and Instructions

### Step 1: Prepare the Dough

Begin by combining flour and poppy seeds in a mixing bowl. Mix thoroughly to ensure even distribution of the seeds throughout the flour.

### Step 2: Add Butter and Sugar

In a separate bowl, cream together softened butter and sugar until the mixture is light and fluffy. This process should take about 3-5 minutes.

### Step 3: Incorporate Egg and Vanilla

Add the egg and vanilla extract to the butter-sugar mixture. Whisk until well combined.

### Step 4: Mix Dry Ingredients

Gradually add the flour and poppy seed mixture to the wet ingredients. Mix gently until a dough forms, being careful not to over mix.

See also [Blueberry Tart](#)

### Step 5: Chill the Dough

Wrap the dough in plastic wrap and place it in the refrigerator for at least 30 minutes. This helps the flavors meld and makes it easier to handle.

### Step 6: Preheat Oven

Preheat your oven to 180°C (350°F) while the dough is chilling.

**Step 7: Shape the Cookies**

Once chilled, take the dough out of the refrigerator and form it into small balls. Place them on a baking sheet lined with parchment paper, leaving some space between each cookie.

**Step 8: Bake the Cookies**

Bake in the preheated oven for 12-15 minutes or until the edges are lightly golden.

**Step 9: Cool the Cookies**

Remove the cookies from the oven and allow them to cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

## Notes

**Storage**

Store the cookies in an airtight container at room temperature for up to a week to keep them fresh.

**Serving Suggestion**

These cookies pair well with tea or coffee, making them a delightful snack any time of the day.

**Variations**

Feel free to experiment by adding chocolate chips or dried fruits for a different flavor profile.





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## **Cook techniques**

### **Mixing the Dough**

It is essential to properly mix the dough to achieve a uniform consistency. This can be done by combining the dry ingredients in one bowl and wet ingredients in another before mixing them together.

### **Chilling the Dough**

Chilling the dough for at least 30 minutes helps to firm it up, making it easier to handle when shaping cookies.

See also Warm Beet and Sweet Potato Salad

### **Baking the Cookies**

Bake the cookies at the recommended temperature until they are golden brown. This ensures even cooking and the desired texture.

### **Cooling the Cookies**

After baking, allow the cookies to cool on a wire rack. This prevents them from becoming soggy and allows them to set properly.

### **Storing the Cookies**

Store cooled cookies in an airtight container to maintain their freshness and prevent them from becoming stale.

## **FAQ**

**Can I substitute the flour in the recipe?**

Yes, you can substitute the flour with gluten-free options or other types of flour. Just keep in mind that the texture may vary.

**How long can I store the cookies?**

The cookies can be stored in an airtight container for up to one week at room temperature.

**Can I freeze the cookie dough?**

Yes, you can freeze the cookie dough. Just wrap it tightly and store it in the freezer for up to three months.

**What can I add to enhance the flavor?**

You can add vanilla extract, citrus zest, or chocolate chips to enhance the flavor of your cookies.

**How do I know when the cookies are done baking?**

The cookies are done when they are golden brown around the edges but still soft in the center. They will continue to firm up while cooling.



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## Conclusion

The poppy seed cookies are a delightful treat that brings a unique flavor and texture to your dessert table. Their subtle nuttiness, combined with a tender crumb and wonderful aroma, makes them an appealing choice for any occasion. These cookies are not only easy to make but also a charming way to enjoy the benefits of poppy seeds in a simple, yet delicious form.

See also [Instant Pot Spinach Artichoke Dip Recipe](#)

## More recipes suggestions and combination

### **Chocolate Chip Poppy Seed Cookies**

Add chocolate chips to the poppy seed cookie dough for an indulgent twist. The sweetness of the chocolate complements the nuttiness of the poppy seeds perfectly.

### **Citrus Poppy Seed Cookies**

Incorporate lemon or orange zest into the dough for a fresh and zesty flavor. The citrus notes will elevate the taste and make the cookies bright and refreshing.

### **Nutty Poppy Seed Cookies**

Enhance the texture by adding chopped nuts like almonds or walnuts to the cookie mix. This combination provides a delightful crunch alongside the softness of the cookie.

### **Spiced Poppy Seed Cookies**

Include spices such as cinnamon or cardamom in the dough for a warm flavor profile. This addition can turn your cookies into a cozy treat, perfect for the fall or winter seasons.

### **Poppy Seed Cookies with Dried Fruits**

Mix in dried fruits like cranberries or apricots for a chewy texture. The fruit adds natural sweetness and a vibrant color, enhancing both the look and taste of the cookies.



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