

# Recipes from FormerChef.com

## Glazed Meyer Lemon and Poppyseed Cookies

Adapted from the [Ratio](#) recipe for 1-2-3 cookie dough

12 oz butter, soft (3 sticks)  
6 oz (wt) sugar (about 3/4 cup)  
1 egg  
1 Tbsp poppy seeds  
zest of 3 Meyer lemons  
1 tsp. vanilla extract  
18 oz (wt) flour (about 3.5 cups)

The premise of Michael Ruhlman's book [Ratio](#) is that most recipes are in fact simple ratios. In the case of this cookie, 1-2-3 is the ratio for 1 part sugar, 2 parts fat (butter) and 3 parts flour. Change it up by adding egg or flavors and you get a different cookie depending on what you choose. This is a ratio of *weight*, thus the 1-2-3 becomes 6 oz-12 oz-18oz. Weighing the ingredients is a much more accurate way to measure, especially when dry ingredients like flour can vary greatly if using a liquid measuring cup. My husband gave me a [Salter Kitchen Scale](#) for Christmas and I don't know how I ever cooked without it before. I *love* it.

Preheat oven to 350.

Cream the butter and sugar with a hand mixer or standing mixer.

Add in the egg, poppy seeds, lemon zest and vanilla. Slowly add in the flour until the dough comes together.

Using plastic wrap or parchment paper, shape the dough into a 2" thick log (depending on how you wrap it, you may need to make two). Chill until firm.

Remove the paper or plastic and slice the dough log into 1/4" thick rounds. Place the rounds on a cookie sheet (I used my [Silpat Baking Mat](#) on mine) and bake for 15-20 minutes or until lightly browned on the bottom. Cool on a wire rack and then glaze (recipe for glaze below).

### Meyer Lemon Glaze

1/2 cup powdered sugar (about 2 oz weight), sifted.  
1 tsp lemon zest  
3 tsp lemon juice

Sift the powdered sugar into a bowl. Stir in the lemon juice and zest. Spread on the cookies once they are completely cooled. The glaze will harden in about 1/2 an hour. Makes enough glaze to cover about 16- 2.5" cookies. Store the cookies in an airtight container.

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## **Recipe Notes:**

The original recipe called for rolling the dough into 1" balls and then flattening to 1/4 inch thick. I tried this and they were ok, but a little uneven looking for my taste. The other option was to roll the dough and cut it. I did this with the balance of the dough and liked the results better.

Because the dough can be refrigerated, it's easy to slice off as many cookies as you want to bake and then mix up a little glaze as needed.

Yes, you can use regular lemons if you don't have Meyers. But if you see them, buy them, they are worth it! They also make excellent [lemonade](#) and [lemon curd](#).

No, you don't have to glaze them. This is what they look like plain: