



## Honey & Poppy Seed Cookies

*Featuring: The Olive Table's Specialty Imported Honey from Greece!*

### You Will Need:

1 ½ sticks butter, softened	¼ teaspoon baking soda
2/3 cup granulated sugar	1 teaspoon cinnamon
3 Tablespoons <b>The Olive Table's Specialty Honey (Reiki or Pine)</b>	1 egg
2 teaspoons fine lemon zest	2 Tablespoons poppy seeds
1 teaspoon baking power	2 ¼ cups unbleached white flour

### Instructions:

Beat the butter in a large bowl for 30 seconds on high with an electric mixer. Add the next 8 ingredients and beat until combined. Gradually add the flour, use a wooden spoon if the dough becomes too thick for the electric mixer. Evenly shape a log of dough and cover well with plastic wrap. Refrigerate for at least 2 hours. Preheat oven to 375 degrees F, line large baking sheets with parchment paper. Using a sharp knife carefully slice dough into rounds, and arrange 2 inches apart. Bake 8 to 10 min or until edges are slightly golden. Transfer to a wire rack to cool. Enjoy!