

SORBET LEMON POPPY SEED SANDWICHES

LEMON POPPY SEED CUT OUT COOKIES

Makes 30-ish (2 1/2 inch) cookies, so 15 sandwiches.

Ingredients:

- 1 cup (2 sticks) unsalted butter
- 1 1/2 cups powdered sugar
- 1 egg
- zest from 1 lemon
- 1 t lemon juice
- 1 t vanilla
- 2 1/2-3 cups all-purpose flour
- 2 t baking powder
- 1 t salt
- 2 t poppy seeds

Directions:

1. Cream together the butter and sugar. Add the egg, lemon juice, zest and vanilla. Meanwhile sift together the flour, baking powder, salt and poppy seeds. Add to the butter mixture and mix until a dough forms. Add more flour if necessary.
2. Roll out on a floured parchment paper and cut into shapes. Bake at 400 for 7-8 minutes.

Recipe adapted from Created by Diane

BERRY SORBET (makes 1 pint)

Strawberry and Blueberry Sorbet pictured, double the recipe below to fill all the cookies.

Ingredients:

- 1 lb berries
- 3/4 cup sugar
- squeeze of half a lemon
- pinch of salt

Directions:

1. Toss berries and sugar in a medium bowl, stirring until the sugar begins to dissolve. Cover and let stand for 45 minutes to 1 hour, stirring every so often.
 2. Purée the berries and their liquid in a blender with lemon juice and salt until smooth. Press the mixture through a fine mesh strainer to remove the seeds.
 3. Chill mixture for a couple hours and then freeze in your ice cream maker according to the manufacturer's instructions.
- Serve between lemon poppy seed cookies.

Recipe from David Lebovitz - The Perfect Scoop