

Poppy Seed Crisps (*Ciastka Makowe*, from Poland) (from The Joy of Cookies)

1/2 cup poppy seeds
1/4 cup honey
1/2 cup orange juice (or 1/4 cup lemon juice and 1/4 cup milk)
2 cups flour
3/4 cup powdered sugar
1/4 teaspoon salt
1/2 cup cold butter, cut into 8 pieces
2 tablespoons sour cream
1 egg white beaten with 2 teaspoons honey for glaze

In a small saucepan, combine poppy seeds, honey and orange juice. Bring to a boil; cook 2 minutes, then remove from heat, cover and set aside for 1 hour.

In a large bowl, combine flour, sugar and salt. Using a pastry blender (or 2 knives), cut in butter until mixture resembles coarse crumbs, or process in a food processor using pulses. Stir in sour cream and cooled poppy seed mixture. Form dough into a ball. Wrap and refrigerate 4 hours.

Preheat oven to 375. Grease 4 large baking sheets. Divide dough in half. On a well-floured surface, roll each half out into a rough circle 1/8 inch thick. Cut out dough using a floured 2-inch cutter. Gather and reroll dough scraps. Brush cutouts with egg glaze. Arrange 1 1/2 inches apart on prepared baking sheets. Bake cookies 6 to 9 minutes, or until golden brown. Cool on racks. Store in an airtight container at room temperature 1 week; freeze for longer storage.