

Lime-Poppy Seed Slice 'n' Bake Cookies

These store well at room temperature, stacked in a sturdy covered container, for about 1 week. The dough can be made ahead, rolled into cylinders, and refrigerated up to 1 week, or frozen up to 1 month. If frozen, partially thaw in the refrigerator about 2 hours before baking.

INGREDIENTS:

- 3¾ cups all-purpose flour
- ¾ cup + 1 tablespoon granulated sugar
- 2 tablespoons poppy seeds
- ½ teaspoon salt
- 1 tablespoon finely grated lime zest (from 2 to 3 limes)
- 12 ounces (3 sticks) unsalted butter, room temperature, cut into ¼-inch slices
- 1 large egg
- 1 tablespoon fresh lime juice
- 2 cups raw sugar crystals, like turbinado (optional, but attractive and delicious)

INSTRUCTIONS: Place the flour, sugar, poppy seeds, salt and lime zest in a food processor bowl fitted with the metal blade. Process briefly to blend ingredients. Add the butter slices and process until butter seems to disappear into the flour. With the processor motor on, add the egg and lime juice down the feed tube and process at 10 second intervals until the

mixture comes together.

Remove the dough to your work surface and divide it into 4 equal parts (each portion should be about 1 cup). Shape 1 portion at a time into cylinders 7 to 8 inches long. Roll in raw sugar crystals, if desired. Wrap each roll with plastic wrap. Refrigerate until firm.

To bake, adjust a rack in the middle of the oven and preheat the oven to 350°. Cut ¼-inch-thick slices from the dough cylinders, and place the cookies on a parchment-lined large baking sheet, spaced about ½ inch apart.

Bake for 13 to 15 minutes, or until cookies are no longer shiny on top and the bottoms are pale gold. Transfer cookies from the baking sheet to a wire rack to cool.

Yields 6½ dozen cookies

PER COOKIE: 65 calories, 1 g protein, 7 g carbohydrate, 4 g fat (2 g saturated), 12 mg cholesterol, 16 mg sodium, 0 fiber.

Nutritional analysis

All recipes in the Food section, except for those in The Exchange column, have been tested by The Chronicle.

- ▶ The nutritional analysis that follows each recipe does not include optional ingredients.
- ▶ Garnishes and suggested accompaniments are not included unless specific amounts are given.
- ▶ When there is a range of servings, the larger number is used.
- ▶ If there is a range in the amount of an ingredient, the smaller amount is used.
- ▶ When a recipe lists a choice of

ingredients (such as butter or margarine), the first is used.

- ▶ Oil used in frying is not included.
- ▶ Salt is figured only if a recipe calls for a specific amount. Salt added to cooking water is not included.
- ▶ Broth or stock is unsalted unless otherwise specified.
- ▶ Because of variations in ingredients, values are approximations.