

Lemon-Basil Cookies

Ingredients

- 1 cup butter, softened
- 1-1/2 cups granulated sugar
- ½ cup firmly packed light brown sugar
- ¼ cup finely chopped basil
- 2 tablespoons lemon zest
- 2 tablespoons poppy seed
- 1 tablespoon vanilla extract
- 2 large eggs
- 3-1/2 cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt



Directions

Preheat oven to 350°.

Beat first 7 ingredients at medium speed with an electric mixer until fluffy. Add eggs, 1 at a time, beating just until blended after each ingredient.

Stir together flour, baking soda and salt; gradually add to butter mixture, beating just

until blended after each addition.

Shape dough into 4 logs (about 2 inches in diameter); wrap each log in plastic wrap. Chill 8 hours to 3 days.

Cut each log into $\frac{1}{4}$ inch thick slices; place on parchment paper-lined baking sheets. Bake 8-12 minutes or until lightly browned. Remove from baking sheets to wire racks, and cool completely (about 20 minutes).