

## Lemon Poppy Seed Cookies

Makes 2 dozen

½ cup sugar  
¾ cup butter  
1 tbsp poppy seed  
1 tbsp grated lemon peel  
1 ½ cups flour  
1 tsp sugar



*Heat oven to 325 F. In a large bowl, combine sugar and butter and beat until light and fluffy. Add poppy seed and lemon peel, blend well. Add flour. Mix well. With a small ice cream scoop place cookies on a cookie sheet. With your thumb make a small dent in the middle and add orange or raspberry jam. Bake for 17-22 minutes.*

"Love the atmosphere, warmth, laughter  
and teamwork. I always look forward to  
my volunteer day in the kitchen!"

~"Cookie" Susan

## Rocky Mountain Chocolate Chip Cookies

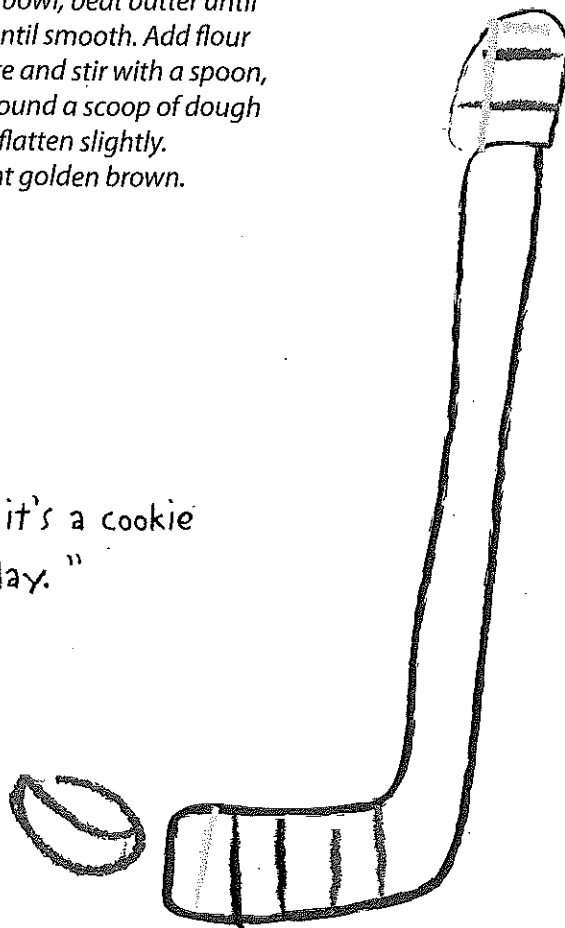
Makes 4 dozen

2 cups butter  
½ cup sugar  
½ cup icing sugar  
3 ¾ cups flour  
1 cup chopped chocolate

*Preheat oven to 325 F. In a large bowl, beat butter until fluffy. Beat in sugars gradually until smooth. Add flour until well blended. Add chocolate and stir with a spoon, not your hands or it will melt. Mound a scoop of dough onto a cookie sheet, pressing to flatten slightly. Bake for 20-25 minutes until light golden brown. Let cool on racks.*

"Anytime I come and it's a cookie  
day is a good day."

~Christy L.



- Canuck Place Cookbook