

# Mom's Poppy Seed Cookies

**1/3 cup poppy seeds**  
**2 tablespoons milk**  
**1 cup butter, softened**  
**3/4 cup granulated sugar**  
**1 egg**  
**1 teaspoon vanilla extract**  
**2-1/2 cups all-purpose flour**  
**1/2 teaspoon cinnamon**  
**1/2 teaspoon salt**  
**1/4 teaspoon baking soda**  
**Red or green candied cherries (optional)**

Soak poppy seeds in milk for 1 hour or until milk is absorbed.

Preheat oven to 375 degrees F. In large bowl, cream butter and sugar. Beat in egg and vanilla. Sift together flour, cinnamon, salt and baking soda; blend with poppy seeds into butter mixture. Knead dough until soft and pliable. Press dough through a cookie press onto ungreased cookie sheets or parchment-lined cookie sheets. Decorate with pieces of cherries, if desired. Bake at 375 degrees for 9 to 11 minutes. Cool on wire cooling racks. *Makes about 7 dozen.*

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# Lisa's Sugar Plums

**1 cup butter, softened**  
**1/2 cup powdered sugar**  
**1-1/2 teaspoons vanilla extract**  
**1/4 teaspoon almond extract**  
**2 cups all-purpose flour**  
**1/4 teaspoon salt**  
**1 cup uncooked oats (old fashioned)**  
**36 red or green candied cherries**  
**Powdered sugar**

Preheat oven to 325 degrees F. In large bowl, cream butter and powdered sugar; beat in vanilla and almond extracts. Sift together flour and salt; blend into butter mixture. Stir in oats; mix well. Shape dough into balls around cherries by cupping dough in palm to help shape it. Place on ungreased cookie sheets and bake at 325 degrees for about 30 minutes. While warm, roll in powdered sugar; cool on wire cooling rack. Optional: Roll in powdered sugar again after cookies have cooled. *Makes 3 dozen.*