



## poppy hearts with strawberry or lavender frosting

| Menge             | Zutaten  |
|-------------------|--|
|                   | <b><u>dough:</u></b>                             |
| <b>300 gr</b>     | flour  |
| <b>75 gr</b>      | grounded poppy                                   |
| <b>1 pinch</b>    | salt   |
| <b>200 gr</b>     | powdered sugar                                   |
| <b>200 gr</b>     | room tempered butter                             |
| <b>1 EL</b>       | starch   |
| <b>1 piece</b>    | egg  |
| <b>1 piece</b>    | peeling of one BIO lemon                         |
|                   | <b><u>icing:</u></b>                             |
| <b>80 gr</b>      | powdered sugar                                   |
| <b>1-2 pieces</b> | lemons   |
| <b>2 TL</b>       | <a href="#">Froogies strawberry fruit powder</a> |
| <b>4 TL</b>       | <a href="#">lavender powdered sugar</a>          |
|                   | marmelade you want                               |
|                   | baking sheet, apron                              |
|                   | oneway gloves, oven gloves                       |
|                   | cling film, silicon baking paper                 |
|                   | lemon grater, lemon press                        |
|                   | hand shaker                                      |
|                   | food prozessor                                   |
|                   | silicon baking paper                             |
|                   | height-adjustable dough roller                   |



**preparation:**

1

Wash off the lemon hot and dry in kitchen roll. Rub the skin of a lemon finely. Put flour, poppy seeds, icing sugar, salt, lemon zest, butter and egg in a mixing bowl. Knead briefly with the dough hook of the hand mixer. Then place the dough on the work surface and work with your hands to a smooth dough.

Wrap the dough in cling film and refrigerate for about 1 hour.

2

Preheat the oven to 165 ° C hot air. Cover 2-3 baking trays with silicone baking paper.

Place the dough in portions on the lightly floured work surface

(I now use a silicone pad and the adjustable silicone dough roller - here the dough does not stick) knead briefly, then roll out about 5mm thick. Cut out hearts from the dough with different sized heart cutters and place them on the prepared baking trays.

Bake the cookies on the middle rail in about 8 minutes light brown.

Remove from the oven and allow to cool.

3

Set up two bowls.

Add 40g powdered sugar to each.

Squeeze out the lemon and stir a bowl with lemon juice until it becomes thick, spreadable. In a bowl, add 2 teaspoons (or to taste) of Frooggies strawberry powdered fruit (you also get them for example in DM) and stir until smooth, add 4TL (or color and flavor intensity) lavender powdered sugar in the 2nd bowl and stir until smooth. While doing so, add the juice of lemon only a tablespoon so that the pour does not become too liquid. Some poppy hearts I have stuck together with my homemade apricot and lavender marmalade. Brush all poppy hearts on the upper side with the purple and red icing, then let it dry well. The different variants of violet I have achieved by different mixing of sugar with lavender sugar. First, I mixed only lavender powdered sugar and lemon juice, then I mixed more and more of normal powdered sugar - so the color became brighter and brighter.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.  
Have fun baking.*



## Lucina's tips:



If you do not have froggies and lavender sugar at home, you will get a color effect either by mixing powdered sugar + [food coloring](#) + lemon juice or powdered sugar + lemon juice + e.g. 1EL

If you need help write me an email or leave a comment here



*I wish good luck and*

*buon appetit!!*

*your Lucina Cucina*