

## **Chef Doug Weinstein's Kichlach (Cookies) Recipe**

### **INGREDIENTS**

- 3 eggs
- 1/2 cup vegetable oil
- 2 tablespoons sugar
- 1 cup sifted flour
- 1/4 teaspoon salt
- 4 tablespoons poppy seeds (optional)

### **INSTRUCTIONS**

1. Beat eggs until light, then beat in oil, sugar, flour and salt. Beat until very smooth.
2. Stir in poppy seeds, if you desire.
3. Drop by the teaspoon onto a greased baking sheet, leaving about 3 inches between each (they spread and puff while baking).
4. Bake at 325°F for 15 minutes or until browned on the edges.