

Lemon Blueberry Cookies

Yield: about 12 cookies

Prep Time: 30 minutes

Cook Time: 12–14 minutes

Total Time: about 1 hour including chilling

Ingredients

Blueberry Coulis

- 1 cup blueberries
- 2 teaspoons lemon juice
- 2 tablespoons sugar
- 1 tablespoon cornstarch

Cookie Dough

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon cornstarch
- 2 teaspoons lemon zest
- 1 $\frac{1}{2}$ sticks unsalted butter ($\frac{3}{4}$ cup), room temperature
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup light brown sugar
- 1 large egg plus 1 egg yolk
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup blueberry coulis (prepared above)

Instructions

Make the blueberry coulis: Combine blueberries, lemon juice, and sugar in a small saucepan. Cook over medium heat, stirring often, until reduced by half, about 5 to 7 minutes. Mix 1 tablespoon of the blueberry juices with the cornstarch to form a slurry, stir back in, and boil 10 seconds. Transfer to a clean bowl and refrigerate until chilled.

Mix the dry ingredients: In a medium bowl whisk together flour, baking soda, baking powder, salt, and cornstarch.

Cream the butter and sugars: In a large mixing bowl beat butter, granulated sugar, and brown sugar until light and fluffy, about 2 minutes.

Add eggs and flavorings: Beat in the egg, egg yolk, lemon zest, and vanilla until smooth.

Combine and fold: Add the dry ingredients to the wet mixture and mix until a soft dough forms. Gently fold in ½ cup chilled blueberry coulis without overmixing.

Chill the dough: Cover and refrigerate for 20 minutes.

Bake: Preheat the oven to 350°F and line baking sheets with parchment paper. Scoop the dough onto the baking sheets, placing 6 cookies per tray. Bake for 12 to 14 minutes, until edges are lightly golden and centers look slightly underbaked.

Cool: Let cookies rest on the baking sheet for 10 minutes before transferring to a wire rack to cool completely.

Storage Tip: Keep cookies in an airtight container at room temperature for up to 3 days or freeze for up to 2 months.