

LEMON GLAZED BLUEBERRY MUFFIN COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 32-36 cookies

2 ½ cups all-purpose flour
1 ½ teaspoons baking powder
¼ teaspoon salt
¾ cup unsalted butter, softened to room temperature
¾ cup granulated sugar
¼ cup packed light or dark brown sugar
1 large egg, at room temperature
1 ½ teaspoons pure vanilla extract
2 teaspoons lemon zest
2 tablespoons fresh lemon juice
¼ cup milk
2 cups fresh or frozen blueberries – about 1 1/2 6 ounce packages
Optional for a little crunch: coarse sugar

Lemon glaze:

¾ cup confectioners' sugar
2 tablespoons fresh lemon juice
½ tablespoons half-and half, heavy cream, or milk

Directions:

- **Make the cookies:** whisk the flour, baking powder, and salt together in a large bowl and set aside
- With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter, granulated sugar, and brown sugar together in high speed until creamy, about 2 minutes
- With the mixer running on low speed, add the egg, vanilla extract, lemon zest, and lemon juice
- Beat on medium-high speed until combined
- With the mixer running on low speed, slowly add the dry ingredients and milk
- Beat everything just until incorporated
- Do not overmix the dough – it will be very creamy, sticky, and thick
- With a spoon or rubber spatula, carefully fold blueberries into cookie dough – handle with care because some may break a little

- Cover dough tightly with aluminum foil or plastic wrap and chill in the refrigerator for 30-45 minutes and up to 3 days
- Preheat the oven to 350 degrees F and line two large baking sheets with parchment paper or silicone baking mats
- Remove cookie dough from the refrigerator
- Scoop cookie dough, about 1 ½ tablespoons each, and place 3 inches apart on the baking sheet
- If desired, sprinkle each with a little coarse sugar to give the cookies an extra crunch
- Bake for 15-16 minutes or until a cookie springs back when lightly poked with your finger
- Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely before glazing
- **Make the glaze:** whisk the confectioners' sugar, lemon juice, and half-and-half together until smooth – add more confectioners' sugar to thicken or more lemon juice/half-and-half to thin, if desired
- Spoon glaze over cookies – if applied lightly, the glaze will set within a couple of hours
- Glazed cookies will stay fresh covered at room temperature for 2 days or in the refrigerator for up to a week