



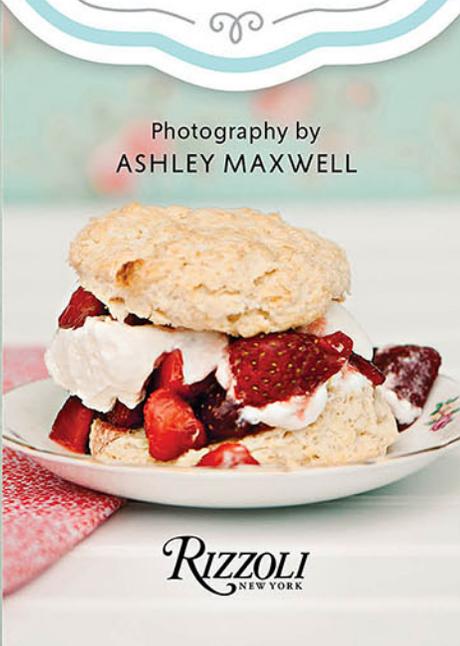
*Milk Jar
Cookies*
BAKEBOOK

Cookies, Cakes, Pies, and More
for Celebrations and Every Day

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LEMON BLUEBERRY COOKIES

The sweet, tangy flavor of blueberries and the zesty citrus of lemons are a magical combination. This fresh, summery creation has a balanced flavor that allows both fruits to shine while also complementing the other. The soft, lemony taste resembles an animal cracker and the blueberries add a little complexity. Freezing the blueberries will make them easier to place inside and on top of each cookie. Additionally, I highly recommend using tiny blueberries for the inside, as that allows the flavor to pervade the whole treat.

Makes 15 to 18 three-inch cookies

4 cups all-purpose flour	1 cup packed light brown sugar
1 teaspoon baking soda	2 extra-large eggs, cold
1 teaspoon table salt	1½ teaspoons pure vanilla extract
11 tablespoons (or ⅔ cup) unsalted butter, cold and cubed	1½ teaspoons pure lemon extract
11 tablespoons (or ⅔ cup) shortening, room temperature	2 cups fresh blueberries, frozen
1 cup sugar	

Preheat the oven to 350°F.

In a medium bowl, stir together the flour, baking soda, and salt. Set aside.

In a large mixing bowl or the bowl of a stand mixer, combine the butter, shortening, sugar, brown sugar, eggs, vanilla extract, and lemon extract and beat on medium-low speed until mixed with just small chunks of butter remaining, approximately 30 seconds. Every time you mix ingredients, scrape down the sides of the bowl with a spatula to be sure all ingredients are included in the mix—every bit matters! Add half of the dry ingredient mixture and mix on low speed until just incorporated and no flour is visible, about 30 seconds. Add half of the remaining dry ingredients and mix on low speed until the flour is incorporated and all butter chunks are gone, approximately 20 seconds. Add the remaining dry ingredients and mix until the dough pulls away from the sides of the

bowl and is not sticky to the touch, about 20 seconds. Be careful not to overmix—that's how you get flat cookies.

Line two baking sheets with parchment paper. Scoop the dough $\frac{1}{3}$ cup at a time and place 3 frozen blueberries in the middle of each scoop, making sure the berries are fully encased in dough. Firmly roll into round balls approximately $1\frac{1}{2}$ inches in diameter. With the dough ball still in your hands, top each cookie with 3 more blueberries, gently pushing them in to keep them in position while they bake. Place 6 cookies on each prepared baking sheet, spacing them out well. Bake on the middle and lower racks of the oven until the tops are a light golden brown and you notice hairline cracks forming on the sides, 12 to 14 minutes, spinning each pan 180 degrees and swapping their positions halfway through.

Let the cookies cool on the baking sheets for 10 minutes, then use a wide spatula to transfer them to a wire rack or parchment paper on the counter to cool completely. Let the baking sheets cool before repeating with the remaining cookies.

Store in an airtight container at room temperature for up to 3 days or freeze for up to a month.

*** NOTE:** If you're living a life free from gluten, this is a delicious recipe to make gluten free! Substitute the flour for 4 cups plus 2 tablespoons of gluten-free baking flour (I prefer Cup4Cup). Given the way the blueberries react with the gluten-free flour, we do a GF Lemon Sugar Cookie at Milk Jar instead. Reduce your scoops to $\frac{1}{4}$ cup in size and roll the tops in coarse sugar before baking, and voila! You're in for a treat. One trick to get the gluten-free variation to bake perfectly is to mix the dough about 20 seconds longer when you add in the last of the flour mixture.