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 and 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 think, 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