



BLUEBERRY ALMOND OATMEAL COOKIES

SERVINGS: 36 cookies ACTIVE TIME: 10 mins TOTAL TIME: 30 mins

Is there anything better than a freshly baked oatmeal cookie? For many years we've been sticking with a good thing and only putting raisins in them. Don't get me wrong, it's been great, but such a delicious cookie foundation deserves a little variety every now and then. Blueberries and almonds are a dynamite duo on their own, but add them to an oatmeal cookie and you've got something special indeed!

Ingredients

- > 1 1/2 cups dried blueberries
- > 1 cup slivered almonds
- > 3 cups old-fashioned oatmeal
- > 1 1/2 cups all-purpose flour
- > 2 sticks unsalted butter
- > 1 cup sugar
- > 1 cup dark brown sugar
- > 2 jumbo eggs
- > 2 teaspoons vanilla extract
- > 1 teaspoon baking powder
- > 1 teaspoon cinnamon
- > A pinch of salt

Directions

1. Set out two sticks of unsalted butter on the counter for 30 mins or so before you want to start baking. When the butter has softened and is at room temperature, go ahead and preheat the oven to 375 degrees.
2. In one mixing bowl, combine the flour, baking powder, cinnamon and salt and whisk to combine. In a separate mixing bowl, combine the old-fashioned oatmeal, dried blueberries and slivered almonds and toss to combine. Crack the two eggs into a small bowl and set all three bowls near your stand mixer.
3. Add the two sticks of butter along with the granulated sugar and dark brown sugar to the mixing bowl of the stand mixer and using the paddle attachment, cream the butter and sugar together at a medium-high speed for approximately a minute until the mixture is light and fluffy. Pour in one egg at a time from the bowl and mix into the butter on low so that it doesn't splash over the sides of the bowl. Once the eggs are thoroughly mixed in, add two teaspoons of vanilla extract and stir on low to combine.

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Shopping List

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| <input type="checkbox"/> dried blueberries | <input type="checkbox"/> 2 sticks unsalted butter | <input type="checkbox"/> vanilla extract |
| <input type="checkbox"/> slivered almonds | <input type="checkbox"/> sugar | <input type="checkbox"/> baking powder |
| <input type="checkbox"/> old-fashioned oatmeal | <input type="checkbox"/> dark brown sugar | <input type="checkbox"/> cinnamon |
| <input type="checkbox"/> all-purpose flour | <input type="checkbox"/> 2 jumbo eggs | |

4. With the mixer running on low, slowly incorporate the flour mixture into the bowl a little bit at a time – this will help it mix in without clumps. At this point turn the mixer off and fold in the oatmeal, blueberries and almonds until they're evenly distributed.
5. Line a couple baking sheets with parchment paper (not the same as wax paper) or a silpat and then use a spoon or a small ice cream scoop to portion out the cookies. When putting the cookies on the baking sheet, press them down a little bit to flatten them to about two inches wide. Keep in mind that the cookies will spread a bit more in the oven, so don't space too closely or you'll end up with one giant cookie. You will likely need to do two batches to bake the entire dough.
6. Put the baking sheets in the oven and set a time for seven minutes. Once seven minutes have passed, rotate each sheet 180 degrees and also alternate the baking racks they were on. Set the timer again for six to seven minutes and bake until the cookies are lightly browned. Remove the cookies from the oven and allow to cool slightly before transferring to a wire rack to cool completely. Serve with milk, breakfast or your favorite TV show.



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