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## Huckleberry Blueberry Oatmeal Cookies

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### **Ingredients:**

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| 2 Cups (240g)       | All Purpose Flour                                                              |
| 2 Tblsp             | Corn Starch                                                                    |
| 1 Tsp               | Baking Powder                                                                  |
| ½ Tsp               | Salt                                                                           |
| ½ Tsp EACH          | Spices; Nutmeg & Cinnamon                                                      |
| ½ Cup (99g)         | White Sugar                                                                    |
| 1 Cup (213g)        | Brown Sugar, Light & Packed                                                    |
| 1 Cup<br>(16 Tblsp) | Unsalted Butter, Softened (Option: substitute 113g Lard for<br>8 Tblsp Butter) |
| 1 Tsp EACH          | Vanilla Extract & Fiori di Sicilia                                             |
| 2                   | Eggs, Large @ room temp                                                        |
| ½ Cup (170g)        | Huckleberry Preserves                                                          |
| 8 Oz (227g)         | Blueberries; Dried                                                             |
| 2 Cups (198g)       | Rolled Oats                                                                    |
| 1 Cup (198g)        | Steel Cut Oats                                                                 |

***Yield: ~48 Cookies @ 1.2 Oz***

### **Directions:**

1. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder, Salt, and Spices.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and Fiori di Sicilia. Beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat together. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add Huckleberry Preserves and beat until well blended.
7. Add Blueberries and Oats. Beat until evenly mixed.
8. Cover and refrigerate Dough at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. Flatten Scoops with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
11. Bake for 13 minutes or until the edges are just firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.