
Apple Blueberry Oatmeal Cookies

Ingredients:

2 Cups (240g)	All Purpose Flour
1 Tbsp	Corn Starch
1 Tsp	Baking Powder
½ Tsp EACH	Baking Soda & Salt
½ Tsp EACH	Nutmeg & Cinnamon
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1 Cup (16 Tbsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tbsp) Butter)
1 Tbsp	Lemon Zest
1 Tsp	Vanilla
2	Eggs, Large @ Room Temp
~1 Cup (~120g)	Apple; Grated, Squeezed, & Drained
~1 Tbsp	Lemon Juice
3 Cups (297g)	Rolled Oats
8 Oz (227g)	Dried Blueberries
8 Oz (227g)	Walnuts; Unsalted & Coarse Chopped

Yield: ~45 Cookies @1.2 Oz

Directions:

1. Squeeze and Drain grated Apple. Blend in Lemon Juice.
2. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder & Soda, Salt, and Spices.
3. In Mixer Bowl cream Butter, Sugars, and Lemon Zest until uniformly smooth, light, and sticks to the side of the Bowl.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Don't overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Oats, Dried Blueberries, and Walnuts. Beat until evenly mixed.
8. Cover and refrigerate Dough for 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.
11. Bake for 13 minutes or until very light brown on edges. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.