
Apple Blueberry Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
1 Tblsp	Corn Starch
½ Tsp EACH	Baking Soda & Salt
1 Tsp	Baking Powder
½+ Tsp EACH	Cinnamon, Nutmeg, & Cardamom
½ Cup (99g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1 Cup (226g)	Butter; Browned
1 Cup (270g)	Apple Pie Spread (Trader Joe's)
1 Tsp	Vanilla
2	Eggs, Large @ Room Temp
1 Cup (113g)	Rolled Oats
½ Cup (85g)	Steel Cut Oats
8 Oz (227g)	Walnuts; Coarse Chopped
¾ Cups (142g) EACH	Apple & Blueberry Jammy Bits (King Arthur Baking)

Yield: ~45 Cookies @ 1.2 Oz

Directions:

1. Brown Butter
[*Brown Butter:* Melt 1¼ Cups (20 Tblsps) Butter in Pan over Medium Heat and keep stirring/swirling pan throughout process. Butter will crackle and pop. Once crackling stops, monitor Butter for fragrance and amber brown bits, about 2 minutes. Let cool. Refrigerate until Butter firms.]
2. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
3. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
4. Add Apple Pie Spread and beat until well blended.
5. Add Vanilla and beat until well blended.
6. Add Eggs and beat until light and fluffy.
7. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
8. Add Oats, Walnuts, & Jammy Bits. Beat until evenly mixed.
9. Cover and refrigerate Dough for at least 3 hours.
10. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
11. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
12. Bake 12 minutes or until the edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

"Jammy" Bits from King Arthur Baking are made from fruit, sugar, and pectin (like gummies or fruit leather). Some Bits at the Cookie edge do melt and make little melt pools that will distort the Cookie edge. To fix, while Cookies rest on the Cookie Sheet, use a knife to push the melt pools back into Cookie edge and reshape Cookie to a Round.