
Huckleberry Oatmeal Cookies

Ingredients:

2 Cups (240g)	All Purpose Flour
2 Tblsp	Corn Starch
1 Tsp	Baking Powder
½ Tsp	Salt
½ Tsp EACH	Nutmeg & Cinnamon
½ Cup (99g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Browned
1 Tsp EACH	Vanilla Extract & Fiori di Sicilia
2	Eggs, Large @ room temp
½ Cup (170g)	Huckleberry Preserves
2 Cups (198g)	Rolled Oats
1 Cup (198g)	Steel Cut Oats
8 Oz (227g)	Blueberries; Dried (Optional)
8 Oz (227g)	White Chocolate Chips (Optional)

Yield: ~45 Cookies @ 1.2 Oz

Directions:

1. Brown Butter.
[*Brown Butter:* Melt 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, Corn Starch, Baking Powder, 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 Vanilla and Fiori di Sicilia. Beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat together. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Huckleberry Preserves and beat until well blended.
8. Add Oats and, if used, Blueberries and White Chocolate Chips. Beat until evenly mixed.
9. Cover and refrigerate Dough 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. For wider and flatter cookies; flatten Scoops with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
12. Bake for 13 minutes or until the edges are just firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.