
Buttermilk Oatmeal Cookies

Ingredients:

3½ Cups (420g) All Purpose Flour
2 Tsp Baking Powder
1 Tsp EACH Baking Soda & Salt
2 Cup (426g) Brown Sugar, Light & Packed
1 Cup Unsalted Butter, Softened (Option: Substitute 113g Lard for
(16 Tblsp) 8 Tblsp) Butter)
1 Tblsp Lemon Zest; Dried (Optional)
1 Cup (227g) Buttermilk
2 Tsp Vanilla Extract
3 Eggs, Large @ Room Temp
2 Cups (178g) Rolled Oats
8 Oz (227g) Blueberries; Dried
8 Oz (227g) Walnuts; Coarse Chopped

Yield: ~45 Cookies @1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, & Salt.
2. In Mixer Bowl cream Butter and Sugar until uniformly smooth, light, and sticks to the side of the Bowl. If using Zest, add in before blending.
3. Add Buttermilk and beat until uniformly smooth.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat (mixture will "separate" until dry ingredients are added and blended).
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, 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.