
Lemon Blueberry Oatmeal Cookies

Ingredients:

1¾ Cup (210g)	All Purpose Flour
1 Tsp	Baking Powder
½ Tsp	Salt
½ Tsp	Cinnamon
1 Tsp	Ginger
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: substitute 113g Lard for 8 Tblsp Butter)
~3 Tblsp	Lemon Zest (2 Lemons)
½ Tsp EACH	Lemon Oil & Fiori di Sicilia
2	Eggs, Large @ Room Temp
2½ Cups (249g)	Rolled Oats (prefer Red Mill)
8 Oz (227g)	Pecans; Roasted/Toasted, Unsalted & Coarse Chopped
8 Oz (227g)	Dried Blueberries (Prefer Trader Joe's)

Yield: ~ 42 Cookies @ 1.2 Oz

Directions:

1. In Food Processor pulse to coarse chop Pecans and about one half of the Rolled Oats. Set aside and add rest of the Oats and the Blueberries.
2. Whisk Dry Ingredients together; Flour, Salt, Baking Powder, 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 Lemon Oil and Fiori di Sicilia and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Oats, Pecans, and Blueberries and 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. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet. Flatten Scoops/Balls into ½ inch thick Rounds. I use a Food Processor Plunger (nice concentric circle design) or the bottom of a Glass dipped in Flour.
11. Bake 12 minutes or until edges are very light brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.