

Blueberry Muffin Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Berries**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	12 minutes	32 minutes

Ingredients

For the Cookies:

114 g (1/2 cup) unsalted butter, room temperature

100 g (1/2 cup) granulated sugar

1 egg, room temperature

2 teaspoons vanilla extract

219 g (1 3/4 cups) all-purpose flour

1 tablespoon milk

1/2 teaspoon salt

3/4 teaspoon baking powder

1/4 teaspoon baking soda

185 g (1 cup) blueberries

4 tablespoons (1/4 cup) blueberry jam

For the Streusel Topping:

3 tablespoons butter, room temperature

2 tablespoons brown sugar

2 tablespoons granulated sugar

42 g (1/3 cup) flour

Pinch of salt

Directions

- 1 Preheat and Prepare:** Preheat your oven to 350°F (175°C). Line a cookie sheet with parchment paper and set aside.
- 2 Cream the Butter and Sugar:** In a stand mixer fitted with the paddle attachment, beat the butter and granulated sugar together until light and airy, about 2 minutes.

- 3 Add Wet Ingredients:** Use a rubber spatula to scrape down the sides of the bowl. Add the egg and vanilla extract. Beat until smooth and fluffy, about 2 minutes.
- 4 Mix Dry Ingredients:** Add the flour, baking powder, baking soda, and salt. Mix on low speed, gradually increasing to high. Mix until no streaks of flour remain. Add the milk and mix until combined. Be careful not to overmix.
- 5 Incorporate Blueberries:** Gently fold in the blueberries.
- 6 Add Blueberry Jam:** Drop the blueberry jam into the dough. Fold the dough a few times to distribute the jam. You want big ribbons of jam, so don't overmix.
- 7 Prepare the Streusel Topping:** In a separate bowl, combine the butter, brown sugar, granulated sugar, flour, and a pinch of salt. Use a fork to mix until crumbly and clumping together.
- 8 Scoop and Top:** Use a 1.5-ounce cookie scoop to drop dough onto your prepared baking sheet. Top each dough ball with a heaping spoonful of the streusel topping, pressing it into the dough.
- 9 Bake the Cookies:** Bake for 12 to 15 minutes, or until the edges are set and the centers are still a little doughy.
- 10 Cool and Enjoy:** Allow the cookies to cool completely on the baking sheet before enjoying. The cooling time lets the flavors meld and the cookies set properly.