

## *Crispy Blueberry Oatmeal Cookies*

*Makes about two dozen cookies*

*Adapted from an Adaption of The Art and Soul of Baking by Cindy Musket*



1/2 cup (1 stick) unsalted butter, softened  
1/2 cup dark brown sugar, packed  
1/4 cup plus 1 tbsp granulated sugar  
1 egg  
1 tsp pure vanilla extract  
1 cup unbleached all-purpose flour  
1/4 tsp baking soda  
1/4 tsp baking powder  
1/4 tsp salt  
3/4 cup old-fashioned rolled oats  
1/2 cup dried blueberries

Preheat the oven to 350°F. Line baking sheets with parchment paper or a silpat. With a mixer, cream together the butter and the two sugars until smooth, about 2 minutes. Add the egg and vanilla and mix well. In a second bowl, whisk together the flour, baking soda, baking powder, and salt. Add this mixture to the butter and sugar and mix until just incorporated. Do not over mix. Stir in the oats and blueberries until just until combined. Using a tablespoon scoop or a spoon, place dough in mounds on the prepared baking sheets, about 2 inches apart. Bake one sheet at a time for 15 to 16 minutes, or until the cookies are golden brown. Transfer to a wire rack and cool completely.