

Foodnity Recipes

# Lemon Blueberry Cookies – Browned Butter Blondie

| | | |
|---|---|---|
| **15 min**<br>Prep time | **14 min**<br>Cook time | **29 min**<br>Total time |
| **24**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Cookie Base

- [ ] 1 cup unsalted butter, browned and cooled
- [ ] 3/4 cup granulated sugar
- [ ] 1/2 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 2 tbsp lemon zest
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp pure vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp fine sea salt

### Add-Ins

- [ ] 1 cup fresh blueberries
- [ ] Optional: 1/2 tsp flaky sea salt for topping

## Instructions

1. In a saucepan, melt butter over medium heat, swirling until it turns a golden-brown color and gives off a nutty aroma; then transfer to a bowl to cool.
2. Whisk together both sugars into the cooled butter, beating until smooth, then add eggs one at a time, followed by lemon zest, lemon juice, and vanilla.
3. In a separate bowl, sift flour, baking powder, baking soda, and salt; gently fold the dry mix into the wet batter, being careful not to overmix.
4. Gently fold in the blueberries; if desired, sprinkle each cookie dough ball with a pinch of flaky sea salt before placing on a parchment-lined sheet.
5. Bake at 350°F (175°C) for 12-14 minutes, until edges are lightly golden. Let cool on the sheet for a minute, then transfer to a wire rack.

### Nutrition per serving

| 150 kcal | 2 g | 20 g | 7 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Make sure the butter is not too hot when mixing with sugar, or it will melt the eggs.
- If berries burst, gently fold the batter to redistribute color without crushing them.
- For extra citrus note, add a thin lemon glaze after cooling.