

Lemon Blackberry Cookies



Ingredients

- 2 $\frac{3}{4}$ cups All-purpose flour
- $\frac{1}{2}$ teaspoon Baking powder
- $\frac{1}{2}$ teaspoon Baking soda
- 1 teaspoon Salt
- 1 cup Unsalted butter melted and cooled
- 1 $\frac{1}{4}$ cup White granulated sugar
- $\frac{1}{4}$ cup Brown sugar packed light brown sugar
- Zest of 2 lemons medium sized
- 2 tablespoon Lemon juice Juice of 1 lemon
- 1 Large egg room temperature
- 1 Egg yolk room temperature
- 1 cup Frozen blackberries slightly thawed

Info

- **Prep:** 20
- **Cook:** 14
- **Serves:** 15 large cookies
- [Source](#)

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Rate



Directions

1. In a medium bowl, sift the flour, baking powder, baking soda, and salt. Use your hands to break

the frozen blackberries into small pieces. It needs to be a packed 1 cup. Set aside.

2. 2 $\frac{3}{4}$ cups All-purpose flour, $\frac{1}{2}$ teaspoon Baking powder, $\frac{1}{2}$ teaspoon Baking soda, 1 teaspoon Salt, 1 cup Frozen blackberries
3. Using a mixer, beat the melted butter (make sure it is cooled to room temperature), sugar, and brown sugar on high speed for 2 minutes.
4. 1 cup Unsalted butter, $\frac{1}{4}$ cup Brown sugar, 1 $\frac{1}{4}$ cup White granulated sugar
5. Add lemon zest, lemon juice, egg, and egg yolk and mix on medium until combined.
6. Zest of 2 lemons, 2 tablespoon Lemon juice, 1 Large egg, 1 Egg yolk
7. Add in the dry ingredients and mix on low speed until just combined. Take off the mixer and add in the blackberries. Use a rubber spatula to mix the dough.
8. Preheat the oven to 350°F. Line two cookie sheets with parchment paper. Let the dough sit for 10 minutes. This helps with the spreading.
9. Use a large cookie scoop (about 2 TBSP) Scoop 6 cookie dough balls per cookie sheet.
10. Bake 1 sheet at a time. Bake for 14-16 minutes until the edges are lightly golden. The cookies need a slightly longer bake time because of the blackberries.
11. Let the cookie sit on the hot pan for 5 minutes before transferring to a cooling rack.

[cookie](#), [blackberries](#), [lemon](#), [lemon juice](#), [eggs](#), [berries](#), [butter](#), [brown sugar](#)

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