



Blueberry Muffin Cookies

with Cinnamon Streusel Topping



1,5h



2 Servings

A blueberry muffin in cookie form is the sweet treat you didn't know you needed. Freeze-dried blueberries and raspberry jam get swirled into the batter that we top with a cinnamon streusel before baking. Finish with a dusting of powdered sugar, and watch these cookies disappear! (Serves 12-14 cookies—nutrition reflects 1 cookie)

What we send

- 2 (5 oz) all-purpose flour ³
- 2 oz dark brown sugar
- 2½ oz confectioners' sugar
- ½ oz chopped freeze dried blueberries
- ¼ oz ground cinnamon
- 5 oz granulated sugar
- 2 (1 oz) sour cream ²
- ¼ oz baking powder
- ¼ oz baking soda
- 2 (½ oz) raspberry jam

What you need

- 3 Tbsp butter ²
- 8 Tbsp butter, softened ²
- 1 large egg ¹
- kosher salt
- vanilla extract

Tools

- handheld electric mixer
- 2 rimmed baking sheets
- parchment paper

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 280kcal, Fat 12g, Carbs 40g, Protein 3g



1. Prep crumb topping

Cut **3 tablespoons cold butter** into ½-inch pieces. Add to a small bowl with **¼ cup flour, 3 tablespoons brown sugar, 2 tablespoons confectioners' sugar, 2 teaspoons blueberries, ½ teaspoon cinnamon, and a pinch of salt**. Using fingertips, press dry ingredients into butter until large clumps form and mixture resembles wet sand. Refrigerate until step 4.



2. Cream butter & sugar

In a large bowl, using a handheld electric mixer, beat **granulated sugar** and **8 tablespoons softened butter** until light and fluffy, 2-4 minutes. Add **sour cream, 1 large egg, and 1 teaspoon each of vanilla extract and salt**. Beat until fully combined, 1-2 minutes more.



3. Finish batter

Add **remaining flour, ¾ teaspoon baking powder, and ¼ teaspoon baking soda**. Beat until just combined. Using a spatula, fold in **remaining blueberries** until evenly distributed. Add **jam** and fold a few more times until swirled. Refrigerate for 30 minutes.

Preheat oven to 350° with racks in the center and upper third.



4. Assemble cookies

Line 2 rimmed baking sheets with parchment paper. Lightly **oil** hands with neutral oil or nonstick cooking spray.

Scoop about 2½-3 tablespoons of **batter** and roll into a ball. Dip one side into **cinnamon crumbs**. Repeat with remaining dough to make 12-14 cookies. Place on prepared baking sheets spaced at least 3 inches apart. Sprinkle any remaining crumbs over top.



5. Bake & serve

Bake on center and upper oven racks until edges just begin to brown, rotating sheets halfway through, 15-17 minutes. Let cool completely.

Serve **blueberry muffin cookies** dusted with **remaining confectioners' sugar**. Enjoy!



6. Rate your plate!

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