



Blueberry Muffin Top Cookies

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1/4 cup O&V [Arbequina EVOO](#) *
- 2 tablespoons O&V [Lemon EVOO](#) *
- 3/4 cup sugar
- Zest of one lemon
- 1 egg, at room temperature
- 2 teaspoons O&V [Melipone Vanilla](#) *
- 1 3/4 cup all-purpose flour
- 1 tablespoon milk or oat milk
- 1/2 teaspoon salt
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 cup blueberries
- 4 tablespoons Blueberry jam
- 4 tablespoons O&V [Blueberry Vinegar](#) *
- 2 tablespoons honey or [Runamok Maple Syrup](#) *

Preparation

Preheat the oven to 350 F. Line a cookie sheet with parchment paper.

In a big bowl rub the sugar and lemon zest together to release the oils from the zest. Then add the Arbequina and Lemon oils and beat until airy and light for about 2 minutes with a hand-held mixer or in a stand mixer.

Scrape the mixture down to the bottom of the bowl with a spatula and add the egg and vanilla. Beat till fluffy and smooth (another 2 minutes).

Add the flour, baking powder, baking soda and salt until no streaks of flour can be seen. Add the milk and mix very gently till incorporated. Do not overmix

With a spatula, fold in the blueberries. Drop the jam into the batter a tablespoon at a time and use the spatula to swirl it in.

Use a 1.5-ounce cookie scoop (about 2-3 tablespoons per cookie) to scoop out the dough onto the prepared baking sheet.

Bake the cookies for 15 - 18 minutes or until the edges are set. The centers will still be a little doughy. Cool completely.

While the cookies are baking, reduce the blueberry vinegar and maple syrup in a small pan over medium heat until reduced by half and of drizzling consistency. If it gets too thick, you can add a little more blueberry vinegar to get to drizzling consistency.

Once the cookies are completely cooled, store them in an airtight container in a single layer (or separated with parchment paper) in the refrigerator. Drizzle with the blueberry vinegar reduction right before serving.

Makes 12-18 cookies - serves anywhere from 1-18 people!! 😊😊

Active time 15 minutes Total Time: 30 minutes

Notes

* The [Arbequina EVOO](#) and [Lemon EVOO](#) make a great combination adding subtle lemon flavor and a mild savory flavor from the Arbequina. You can use just Lemon EVOO for a more citrus flavor. The **Melipone Vanilla** adds tremendous aroma and flavor and is far superior to grocery store bought vanilla extracts. It is worth using!

I love the cookies with the sweet and tart reduction over them, it brings out the flavor of the blueberries and adds something special, but you can forgo the **Blueberry Vinegar** drizzle or use your favorite complementary fruity vinegar instead.

All highlighted produces are available at [Oil & Vinegar stores](#)

Categories: Dessert, Breakfast & Brunch, Cookies, Muffin Tops, Blueberries, Blueberry Vinegar, Melipone Vanilla, Snacks & Sides, Runamok Maple Syrup, Baking, Easy Dessert, Sweets, Quick Snack, Bake Sale
Adapted from Broma Bakery