

Blueberry Muffin Cookies - Soft, Buttery & Bursting with Berries

? Blueberry Muffin Cookies - Soft, Buttery & Delicious



OVEN
350°F

TIME
30 min

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Recipe Card

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INGREDIENTS

Cookie Dough:

- 2 cups (250g) all-purpose flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- ... tsp salt
- $\frac{1}{2}$ cup (115g) unsalted butter, softened
- $\frac{3}{4}$ cup (150g) granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- ... cup (60ml) buttermilk (or whole milk)
- 1 cup (150g) fresh or frozen blueberries
- 1 tbsp flour (to coat blueberries)

Optional Streusel Topping:

- ... cup (50g) granulated sugar
- ... cup (30g) all-purpose flour
- 2 tbsp (28g) unsalted butter, cold and cubed

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2.** Mix Dry Ingredients: In a bowl, whisk together:
- 3.** Flour
- 4.** Baking powder
- 5.** Baking soda
- 6.** Salt
- 7.** Cream Butter & Sugar: In a large mixing bowl, beat the softened butter and granulated sugar until light and fluffy. Add the egg and vanilla extract, and beat until smooth.
- 8.** Combine & Mix: Add the dry ingredients to the wet mixture in alternating parts with the buttermilk, mixing gently until just combined. Don't overmix-this keeps the cookies soft.
- 9.** Add Blueberries: Toss the blueberries in 1 tbsp flour (this helps prevent sinking), then gently fold them into the dough.
- 10.** Shape the Cookies: Scoop tablespoon-sized portions of dough onto your lined baking sheet, spacing 2 inches apart. They'll puff slightly, like muffin tops.
- 11.** Make the Streusel (Optional): In a small bowl, mix the sugar, flour, and cubed butter using a fork or fingertips until crumbly. Sprinkle a bit on top of each cookie dough scoop.
- 12.** Bake & Cool: Bake for 12-15 minutes, until edges are golden and centers are set. Let cool for 5 minutes on the tray, then transfer to a wire rack.

