

## Blueberry Lemon Cookie Bars with White Chocolate Drizzle

1/2 cup unsalted butter, softened



### TIME

**12 to 15 min**

### PRINT

**Recipe Card**

### SAVE

**PDF**

### SOURCE

**ChefManiac**

### INGREDIENTS

For the Cookie Bars:

1/2 cup unsalted butter, softened

3/4 cup granulated sugar

1 large egg

1 teaspoon vanilla extract

Zest of 1 lemon

1 tablespoon fresh lemon juice

1 1/2 cups all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

1 cup fresh blueberries

For the White Chocolate Glaze:

1/2 cup white chocolate chips

2 tablespoons heavy cream

For Garnish:

Fresh blueberries

Lemon zest

### DIRECTIONS

1. Preheat your oven to 350 degrees : Fahrenheit and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Add the egg, vanilla extract, lemon zest, and lemon juice, mixing until fully combined.
4. In a separate bowl, whisk together the flour, baking powder, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until a dough forms.
6. Gently fold in the fresh blueberries, being careful not to crush them.
7. Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.
8. Flatten each one slightly with the back of a spoon or your fingers.
9. Bake for 12 to 15 minutes, or until the edges are lightly golden and the centers are set.
10. Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.
11. Make the White Chocolate Glaze: In a small microwave-safe bowl, combine the white chocolate chips and heavy cream.
12. Microwave in 15-second intervals, stirring in between, until the mixture is fully melted and smooth.
13. Assemble: Drizzle the white chocolate glaze over the cooled cookies.
14. Garnish with fresh blueberries and a sprinkle of lemon zest.

15. Let the glaze set before serving.

## SWAPS & NOTES

Whether you serve them for brunch, dessert, a baby shower, or an afternoon coffee break, these cookie bars have a way of disappearing quickly.

**Why I Love This Recipe** I love this recipe because it feels fresh and indulgent at the same time.

The lemon keeps the bars tasting light and lively, while the buttery cookie base makes them soft, tender, and satisfying.

Blueberries are always a favorite in desserts, but paired with lemon and white chocolate, they become even more irresistible.

## TIPS FOR SUCCESS

One of the best ways to keep these bars or cookies looking beautiful is to fold in the blueberries very gently.

Since fresh berries can burst easily, a light hand helps them stay whole and keeps the dough from turning purple.

It also helps to watch the baking time closely.

These should be just lightly golden around the edges so they stay soft and tender.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/blueberry-lemon-cookie-bars-with-white-chocolate-drizzle/>