

## Lemon Glazed Sugar-Free Blueberry Cookies You'll Want to Bake Again

Sugar-Free Blueberry Cookies That Are Soft, Pillowy, and Bursting with Fresh Berries



**OVEN**  
**325°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Blueberry Cookie Dough:

- 2 cups almond flour, finely blanched
- 1/3 cup monk fruit sweetener, powdered
- 4 tablespoons unsalted butter, melted
- 2 ounces cream cheese, softened
- 1 large egg, room temperature
- 3/4 cup fresh blueberries, whole
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest
- 3/4 teaspoon baking powder
- 1/4 teaspoon sea salt

For the Lemon Blueberry Glaze:

- 2 tablespoons fresh blueberries, pureed and strained
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon vanilla extract

### DIRECTIONS

1. Prep the oven and pan: Preheat your oven to 325°F and line a baking sheet with parchment paper.
2. Cream the butter and cream cheese: In a mixing bowl, beat the softened cream cheese and melted butter until fluffy. This helps create the soft, pillowy texture that makes these cookies special.
3. Add the wet ingredients: Mix in the powdered monk fruit sweetener, egg, vanilla extract, and lemon zest. Beat until the mixture is smooth and fully combined.
4. Add the dry ingredients: Stir in the almond flour, baking powder, and sea salt. Mix until a soft dough forms.
5. Fold in the blueberries: Gently fold in the whole fresh blueberries, being careful not to break them. This helps keep the dough from turning purple and ensures you get juicy berry pockets in each cookie.
6. Chill the dough: Refrigerate the dough for 20 minutes. This step helps the cookies hold their shape and prevents too much spreading.
7. Shape and bake: Drop heaping tablespoons of dough onto the prepared baking sheet. Gently press them into rounds. Bake for 12 to 14 minutes, or until the edges are just barely golden.
8. Cool completely: Let the cookies cool fully before glazing. They will continue to set as they cool.
9. Make the glaze: Whisk together the powdered monk fruit sweetener, strained blueberry puree, lemon juice, and vanilla extract until smooth and glossy.
10. Glaze and set: Spoon the glaze over each cooled cookie, then refrigerate for about 10 minutes so the glaze can set.

## SWAPS & NOTES

Finely blanched almond flour is important here because it gives the cookies their soft, tender texture.

A coarser almond meal will make them heavier and more rustic.

Powdered monk fruit sweetener works best for both the dough and glaze, since it blends smoothly without grittiness.

Fresh blueberries are the best option for this recipe.

### TIPS FOR SUCCESS

Be very gentle when folding in the blueberries.

If they burst, the dough can discolor and become streaky.

The cookies will still taste good, but they will not have that soft, clean bakery-style look.

Since almond flour and cream cheese create a softer dough, refrigeration helps the cookies bake up thicker and more pillowy.

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

Original recipe: <https://chefmaniac.com/lemon-glazed-sugar-free-blueberry-cookies-youll-want-to-bake-again/>