

Whole Wheat Lemon Blueberry Cookie

Yield: 15 Cookies



Ingredients

- 2 1/4 Cup Whole Wheat Flour
- 3/4 Teaspoon Baking Powder
- 1/4 Teaspoon Baking Soda
- 1/8 Teaspoon Salt
- 2/3 Cup Honey
- 2/3 Cup NF Greek Yogurt
- 1/2 Egg
- 1 Teaspoon Lemon Juice
- 1/4 Teaspoon Vanilla Extract
- 2/3 Cup Frozen Blueberries
- 1 Tablespoon Whole Wheat Flour

Preparation Instructions

1. Preheat oven to 350°F.
2. In a bowl, combine whole wheat flour, baking powder, baking soda, and salt. Set aside.
3. In a separate bowl, combine honey, Greek yogurt, egg, lemon juice, and vanilla extract.
4. Whisk together wet and dry ingredients until a batter has formed.
5. Toss frozen blueberries with 1 tablespoon of whole wheat flour, then fold into the batter.
6. Portion cookies onto a parchment lined baking tray in roughly 2.5 tablespoon mounds.
7. Bake for about 10 minutes, rotating half way through baking. Allow to cool. These soft cookies have almost a cake-like texture! Enjoy!

