

## ***Lemon Oatmeal Blueberry Cookies***

2 1/2 c. flour  
3/4 c. oatmeal  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
1/4 tsp. nutmeg  
1 tsp. cinnamon  
1/4 tsp. allspice  
1 stick butter  
1 c. sugar  
1 1/2 tsp. lemon zest  
1 tsp. vanilla  
1 egg  
1 1/2 c. milk  
2 c. fresh blueberries

In medium bowl: Sift and mix together all the dry ingredients.

In a large bowl: Cream the butter with the sugar. Beat in the egg, lemon zest and vanilla.

Add half of the dry ingredients to the large bowl with the wet ingredients. Mix. Add half of the milk to the bowl. Mix. Add the rest of the dry ingredients. Mix. Add milk and mix until cookies are consistency you desire (you may need to add extra milk; you can make them like scones if you have a drier batter). Once batter is the right consistency, fold in blueberries gently.

Line your cookie sheet(s) with aluminum foil (preferably non-stick aluminum foil; these cookies ooze quite a bit and will make a complete mess of your cookie sheet and be impossible to get off your cookie sheet if you omit the foil). Drop batter by heaping tbsp. onto foil-lined sheet. Bake 15-20 minutes at 375 degrees F or until light golden brown but still soft. Remove the foil from baking sheet and put the whole shebang on the cooling rack. Wait for cookies to cool until you try to remove them from the foil. Makes about 2 1/2 dozen cookies.

*Source:* Nick Chambers