

BLUEBERRY COBBLER COOKIE DOUGH

Yield: makes approx 24 3" cookies

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Ingredients:

- 1 cup unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1 teaspoon salt
- 16 ounces (by weight) all-purpose flour
- 1/2 tsp nutmeg
- 3/4 tsp cinnamon
- 1 tsp vanilla extract
- 3/4 tsp almond emulsion
- 1 Tbsp + 1 tsp blueberry emulsion
- 1-2 drops royal blue food coloring

Instructions:

1. Cream butter and sugar together in stand mixer with paddle attachment for 2 minutes.
2. Add nutmeg, cinnamon, vanilla, almond, blueberry emulsion, salt and blue food coloring. Mix until evenly incorporated.
3. In small separate bowl, crack the egg and lightly whisk.
4. Add the egg to the mixer bowl and mix on medium speed for about 1-2 minutes. Ingredients should be evenly combined.
5. Stop the mixer and scrape down the sides of the bowl. Slowly add the flour 1/2 cup at a time while mixing on low speed. The dough is ready when it pulls away from the sides of the bowl. Don't overmix.
6. Divide dough into two equal parts. Using 1/4 inch guides, roll out dough between sheets of wax paper. These sheets of rolled dough can be stacked on a cookie sheet and chilled for at least 1 hour in the fridge or 25 min in the freezer. Dough should be very firm when cold.
7. Preheat oven to 375 degrees while dough is chilling.
8. Cut and bake shapes while dough is cold. Place cut shapes on a parchment lined baking sheet. Bake for 9-12 minutes (depending on your oven) rotating the baking sheet once halfway through. Baking times are approximate so watch them close! If cookies start to brown you have baked them too long!

Notes:

Pairs well with our Blyss royal icing recipe flavored with vanilla, almond and a touch of cinnamon. Adding cinnamon to the icing will give the icing a "speckled" look. You can omit the cinnamon to keep the icing pure white.