INGREDIENTS

FOR THE COOKIES

1 c. granulated sugar

1/2 c. (1 stick) butter, softened

4 oz. cream cheese, softened

1 large egg

1 tbsp. lemon juice

1 tbsp. lemon zest

2 1/2 c. all-purpose flour

1 tsp. baking soda

2 tsp. cornstarch

1/4 tsp. kosher salt

2 c. blueberries

FOR THE LEMON GLAZE

1 c. powdered sugar

1 tbsp. cream

1 tbsp. lemon juice

Zest of 1 lemon

DIRECTIONS

Make cookies: Preheat oven to 350°. Line two baking sheets with parchment paper. In

a large bowl, cream together sugar, butter, and cream cheese until fluffy. Scrape down

sides, then add egg, lemon juice and zest. Beat until combined.

1

In a medium bowl, combine flour, baking soda, cornstarch, and salt. Beat into the wet

mixture just until combined. Gently fold in blueberries.

2

Using a large cookie scoop, scoop dough (about 3 tbsp) onto prepared baking sheets.

Bake until cookies are set and edges turn lightly golden, 10 to 15 minutes. Let cool.

3

Meanwhile, make glaze: Whisk together powdered sugar, cream, lemon juice and zest.

Drizzle on top of cookies