

Brown Butter Dried Blueberry Oatmeal and White Chocolate Cookies

Ingredients for about 36 cookies:

- 2 cups all purpose flour
- 3½ cups Bob's Red Mill extra thick oats
- 1½ cups light brown sugar
- ½ cup sugar
- 3 sticks unsalted butter
- 2 large eggs
- 3 teaspoons pure vanilla extract
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1¾ cup dried blueberries
- 10 oz roughly chopped white chocolate bar (or chips)



Directions:

Preheat oven to 325°.

Begin by browning your butter. In a medium skillet heat butter on medium, stirring slowly, watching carefully as butter develops an amber color and you can smell a nutty flavor. Once browning begins it can get dark rather quickly, so careful to avoid burning. Set aside and allow to cool for several minutes.

Using a food processor, place oats in bowl and pulse the oats 10-15 times. This gives great texture and helps to create an oat flour.

In a bowl, coming, flour, baking powder, soda, salt and cinnamon.

Using a standing mixer, with paddle attachment, combine cooled brown butter scraping as much of brown bits as possible from the pan with the the sugars. Beat well on medium for several minutes until well blended. Reduce speed of mixer and add eggs and vanilla, scraping down sides until well incorporated. Then on low, add oatmeal and flour until incorporated. Fold in berries and chocolate.

Use a heaping tablespoon of dough and roll in the palm of your hand. Place cookie on baking sheet about 1½ inches apart and press top down slightly to flatten. Bake for about 10 minutes for a more underdone style cookie or a couple of minutes longer for a crispier cookie.

Remove from oven and allow to cool for 5 minutes before transferring to a rack to cool completely. Enjoy and don't forget the milk!