



## CHEWY LEMON & BLUEBERRY MACE OATMEAL COOKIES

*Recipe from: World Spice*

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup brown sugar
- 3/4 cup white sugar
- 2 large eggs, at room temp
- 2 tablespoons applesauce
- 1 teaspoon vanilla extract or vanilla paste
- 2-1/2 cups all-purpose flour
- 1/2 teaspoon kosher salt
- 1 teaspoon baking soda
- 2 teaspoons mace
- 2-1/2 cups rolled oats
- 1 cup dried blueberries
- zest of one large (or two small) lemons

COOK TIME: 10 MIN PREP / 11 MIN COOK

TOTAL TIME: 21 MINS

SERVINGS: 24 SERVINGS



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## **DIRECTIONS:**

1. Preheat the oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, cream the butter and both sugars together until light and fluffy.
3. Add the eggs one at a time, mixing well after each addition.
4. Mix in the vanilla, applesauce, lemon zest, ground mace, and salt until fully combined.
5. Add the flour and baking soda, mixing just until incorporated.
6. Fold in the rolled oats and dried blueberries until evenly distributed.
7. Using a 2-tablespoon scoop, portion the dough onto the prepared baking sheets, spacing evenly apart. Gently flatten each cookie with your palm to about ¼-inch thick.
8. Bake for 11 minutes, or until the edges are lightly golden brown for a chewy texture.
9. Let cookies cool on the baking sheet for a few minutes before transferring to a wire rack.

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