

Blueberry Almond Snickerdoodles

Notes

Cookie dough:

4 tbsp Butter, softened
1/3 cup Sugar, for cookie base
1 Egg
3/4 cup Flour, all-purpose
1/2 tsp Cream of tartar
1/4 tsp Baking soda
1/8 tsp Salt
1/4 cup Almonds, chopped
1/4 cup Blueberries
1 can Pam spray

Cookie coating:

2 tbsp Sugar, for cookie coating
1/2 tsp Cinnamon

Icing:

2 tbsp Confectioners' sugar
1 or 2 tsp 2% Milk

Dry:

1. Bowl 1, Combine the flour, cream of tartar, baking soda and salt.

Wet:

3. Bowl 2, beat in butter and 1/3 cup sugar, add egg.
4. Combine bowl 1 slowly into bowl 2. Stir in almonds and blueberries. Shape dough into 1-1/2-in. balls.
5. In a small bowl 3, combine cinnamon and sugar, roll dough balls and place 2 in. apart on cookie sheet.
6. Bake at 350° for 10-12 minutes.
7. For icing, combine confectioners' sugar and milk, apply to cooled cookie.