

Blueberry Lemon Cookies

Light and airy, these Greek yogurt cookies are a sweet after-dinner treat that take less than an hour to make. Simply whisk together flour, yogurt, sugar, vanilla, lemon zest, and blueberries, then chill and bake.

Ingredients:

- 1 c. all-purpose flour
- 1 tsp baking powder
- ¼ tsp salt
- ¾ c. plain nonfat Greek yogurt
- ½ c. sugar
- 1 egg white
- ½ tsp vanilla
- 1 tsp lemon zest (about 2 small or 1 medium lemon)
- ½ c. blueberries

Directions:

1. Preheat the oven to 375°, and line two baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, and salt. In a separate bowl, stir together the yogurt and sugar.
3. Add in the egg white, vanilla, and lemon zest, mixing well.
4. Add in the flour mixture, stirring just until incorporated.
5. Gently fold in the blueberries. NOTE: At this point, if the dough is too sticky to work with, refrigerate for 20-30 minutes until slightly firmer.
(You won't be able to shape or roll the dough out.)
6. Using two spoons, drop a spoonful of dough onto the prepared sheets, repeating with the remaining dough.
7. Bake at 375° for 12-14 minutes, or until firm.
8. Cool on the pan for 5 min before turning out onto a wire rack to cool completely.