



BLUEBERRY-PECAN OATMEAL COOKIES

This isn't Nanay's (grandmother) original recipe, but it's pretty close. I really wish I had the foresight to ask for it when I was 8. Led only by my taste memory, I baked my way through numerous ingredient combinations in my long quest to replicate this taste. It was only 7 years ago that I felt I finally got it right, and my family and friends have been enjoying it since then. I miss her a lot, but baking these cookies brings me back to her kitchen where it all began.

Ingredients (Makes about 3 dozen cookies if dough balls are 1½-tablespoon-sized)

- 1 cup dark brown sugar
- 1/2 cup granulated sugar
- 1 cup unsalted butter, softened
- 2 teaspoons honey
- 2 tsp vanilla extract
- 1 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 large eggs, at room temperature
- 2 1/4 cups unbleached all-purpose flour
- 1 cup rolled oats (not instant)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup dried blueberries
- 1 cup pecan halves

Preparation

1. Preheat oven to 300°F with rack position in the upper middle slot. Line cooking sheet(s) with parchment paper.
2. Mix sugars together in a large (or stand mixer) bowl with a hand or stand mixer. Add butter and cream together with sugars to form a grainy paste.
3. Add honey, vanilla, cinnamon, nutmeg and eggs. Mix until light and fluffy.
4. Combine flour, baking soda, salt, and oats in a medium bowl. Add with the creamed butter and sugars in 3 increments, while blending at low speed, scraping after each addition.
5. Stir in the blueberries and pecans until just incorporated.
6. Drop dough (or form balls) about 1½ tablespoons each, 2 1/2 inches apart. Bake for 22-28 minutes, a sheet at a time until cookies are slightly browned at the bottom.
7. Let the cookies cool on the baking sheet for 5 minutes before transferring to a wire rack.

Notes

I love blueberries when it comes to oatmeal cookies, but you can definitely use raisins, cranberries, cherries, and other dried fruits. I would not recommend fresh fruits.

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