

Soft Lemon Blueberry Cookies

9 ingredients · 20 minutes · 12 servings



Directions

1. Preheat the oven to 275°F (135°C). Line a large baking sheet with parchment paper or a silicone mat.
2. In a small mixing bowl, whisk together the almond flour, baking powder, baking soda, and salt.
3. In a large mixing bowl, whisk together the yogurt, eggs, cane sugar, and lemon juice. Gently stir in the dry ingredients until incorporated. Fold in the blueberries.
4. Using a tablespoon, drop one to two tablespoons of batter onto the baking sheet per cookie. Leave space between the cookies as they will expand. Bake for 35 to 40 minutes, or until the edges are golden, rotating the pan halfway. Enjoy!

Notes

Leftovers

Store in an airtight container at room temperature for up to three days, or freeze if longer.

Serving Size

One serving equals approximately one cookie.

More Flavor

Add lemon zest and vanilla extract.

Additional Toppings

Add walnuts, pecans, or sliced almonds.

Almond Flour

This recipe was tested using Bob's Red Mill Almond Flour. Please note that if using another brand of almond flour, results may vary.

Ingredients

- 2 1/2 cups Almond Flour
- 1 1/2 tsps Baking Powder
- 1/2 tsp Baking Soda
- 1/4 tsp Sea Salt
- 1 1/4 cups Plain Greek Yogurt
- 2 Egg (large)
- 1/3 cup Cane Sugar
- 1 1/2 tsps Lemon Juice
- 3/4 cup Frozen Blueberries (or fresh)

Nutrition

Amount per serving

Calories	192	Vitamin D	17IU
Fat	13g	Vitamin E	0mg
Carbs	13g	Vitamin K	2µg
Fiber	3g	Thiamine	0mg
Sugar	8g	Riboflavin	0mg
Protein	8g	Niacin	0mg
Cholesterol	35mg	Vitamin B6	0mg
Sodium	189mg	Folate	5µg
Potassium	19mg	Vitamin B12	0.1µg
Vitamin A	180IU	Phosphorous	30mg
Vitamin C	2mg	Magnesium	69mg
Calcium	142mg	Zinc	0mg



Iron

1mg

Selenium

3µg

