

WILD BLUEBERRY COOKIE RECIPE

Submitted by Jo Narug of Wheatfield, IN

2 Cups flour (reserve ¼ cup)	1 cup sugar
2 tsp. baking powder	1 egg
½ tsp. salt	1 ½ tsp lemon rind, grated
¾ cup blueberries, fresh or frozen	1 egg
½ cup shortening	¼ cup milk

Combine flour, baking powder and salt. Coat your blueberries with the reserved ¼ cup flour (that will help prevent them from bleeding color into the dough). Stir in blueberries. Do not thaw if using frozen berries. Cream shortening until soft; gradually beat in sugar then lemon rind and egg. Add flour mixture alternately with milk, beating until smooth after each addition.

Drop by teaspoon onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes or until lightly browned. Yield: 36 cookies.