

Blueberry Brown Sugar Cookies

1/2 cup butter, softened
3/4 cup brown sugar, packed
1 egg
1 teaspoon vanilla
1 3/4 cups flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 1/2 teaspoons cinnamon
1-2 tablespoons milk
3/4 cup fresh blueberries

In a large bowl or the bowl of a stand mixer, beat together the butter and brown sugar, until light and fluffy. Add the egg and vanilla, and beat until smooth. Add the flour, salt, baking powder, and cinnamon, and mix until combined. Add enough milk to form a soft dough. Gently fold in the blueberries. Preheat the oven to 375. While the oven is preheating, chill the dough in the refrigerator. When the oven is heated, roll the dough into 1 1/2 inch balls. Bake 10-12 minutes or until lightly browned on the bottom. Let cool on the pan for 5 minutes before removing to a cooling rack.

recipe via [How Sweet Eats](#)