

# Chocolate Chip Blueberry Cookies

\*Blueberries optional *adapted from Ghirardelli Chocolate Chips recipe*



## Ingredients

- 2 1/4 Cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups butter (one and a half sticks butter), room temperature
- 1/4 cup lard → Make with Gus's Farm Lard
- 3/4 cups brown sugar
- 3/4 cups sugar
- 2 tsp vanilla extract
- 2 eggs
- 10 oz. chocolate chips ( I like Ghirardelli milk chocolate chips better)
- 1 cup (or more as desired) frozen, partially dehydrated blueberries , optional. \*see note below

## Directions

1. Preheat the oven to 367 degrees.
2. Stir flour with baking soda and salt, set aside.
3. Beat butter with sugar and brown sugar on medium speed until creamy.

4. Add vanilla extract and eggs, one at a time, mix on low until incorporated.
5. Gradually blend in the dry ingredients into the butter mixture.
6. Stir in chocolate chips and blueberries (if desired)
7. Drop onto an ungreased baking sheet and bake for 9 to 11 minutes, until golden brown.

\*Blueberries- Partially dehydrate in a dehydrator on the berry setting. They are still plump and not at all crispy but have less juice in them, slightly shriveled. Freezing them prior to baking with them helps them to keep shape and not burst when mixing them into the cookie dough.