

YANKEE MAGAZINE BLUE CHIP COOKIES

2 ¼ Cups Flour	2 Tsp Baking Powder
½ Tsp Salt	1 ½ Cinnamon
1 ½ Tsp Nutmeg	½ Cup Butter
1 Cup Packed Brown Sugar	¾ Cup Sugar
1 Cup Oatmeal	1 Cup Jaswell's Blueberries
1 Cup Chopped Walnuts (optional)	

Preheat oven to 400°. Combine flour, baking powder, salt, cinnamon and nutmeg in bowl. In a separate bowl, cream butter until fluffy. Add sugars to butter until lighter in color and then beat in eggs. Add dry flour mixture to butter mixture and add oatmeal and walnuts if desired. Gently fold in Jaswell's blueberries. Drop by rounded teaspoons onto greased cookie sheets. Bake 8 – 10 minutes until lightly browned.