



Blueberry and Cream Cookies

 Vegetarian

READY IN



1620 min.

SERVINGS



35

CALORIES



272 kcal

DESSERT

Ingredients

- 5.3 cups flour
- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 0.5 cup plus light
- 1.5 cups blueberries dried
- 2 large eggs
- 1.5 cups brown sugar packed ()

- 1.5 cups sugar
- 2 cups butter unsalted room temperature (4 sticks)

Equipment

- bowl
- baking sheet
- oven
- stand mixer
- ice cream scoop

Directions

- Combine butter, both sugars, and cornsyrup in large bowl of stand mixer fittedwith paddle attachment. Beat on medium–highspeed until fluffy and pale, occasionallyscraping down sides of bowl, about 3minutes.
- Add eggs; beat on medium–highspeed until mixture is very pale and sugaris completely dissolved, about 10 minutes.
- Add flour, baking powder, baking soda, andsalt; beat on low speed just until blended,occasionally scraping down sides of bowl.
- Add Milk Crumbs; mix on low speed justuntil incorporated.
- Remove bowl frommixer. Stir in blueberries just until evenlydistributed (dough will be very sticky).
- Using 1/4-cup ice cream scoop foreach cookie, drop dough onto 2 largerimmed baking sheets. Cover with plasticwrap and refrigerate at least 24 hours.**DO AHEAD:** Can be made 2 days ahead.Keep chilled until baking time.
- Position 1 rack in top third and 1 rack inbottom third of oven and preheat to 375°F. Line 2 large (18x12-inch) rimmed bakingsheets with parchment.
- Transfer 6 chilleddough scoops to each sheet, spacing atleast 4 inches apart (cookies will spread).
- Bake cookies, 2 sheets at a time, untilgolden, reversing sheets halfway throughbaking, 20 to 22 minutes total. Repeatwith remaining chilled dough, cooling andrelining sheets between batches.

Transfercookies to racks; cool completely. DO AHEAD: Can be made 3 days ahead. Store in airtightcontainers at room temperature.

Nutrition Facts

 PROTEIN 3.75%  FAT 36.47%  CARBS 59.78%

Properties

Glycemic Index:7.32, Glycemic Load:17.1, Inflammation Score:−3, Nutrition Score:3.8939130202584%

Nutrients (% of daily need)

Calories: 272.08kcal (13.6%), Fat: 11.19g (17.21%), Saturated Fat: 6.78g (42.39%), Carbohydrates: 41.24g (13.75%), Net Carbohydrates: 39.88g (14.5%), Sugar: 25.11g (27.9%), Cholesterol: 38.52mg (12.84%), Sodium: 135.26mg (5.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.59g (5.18%), Selenium: 7.56µg (10.8%), Vitamin B1: 0.15mg (10.12%), Folate: 36.14µg (9.03%), Vitamin A: 339.58IU (6.79%), Manganese: 0.14mg (6.79%), Vitamin B2: 0.11mg (6.57%), Iron: 1.14mg (6.35%), Vitamin B3: 1.13mg (5.62%), Fiber: 1.36g (5.46%), Phosphorus: 34.41mg (3.44%), Calcium: 32.97mg (3.3%), Potassium: 91.37mg (2.61%), Vitamin E: 0.34mg (2.28%), Copper: 0.04mg (1.81%), Vitamin D: 0.25µg (1.68%), Vitamin B5: 0.15mg (1.53%), Magnesium: 5.69mg (1.42%), Zinc: 0.21mg (1.37%)