

# **Blueberry and Cream Cookies**

Vegetarian

READY IN

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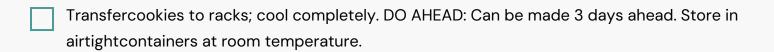
DESSERT

## Ingredients

Ш	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)	
Eq	uipment	
	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.	



## **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: Og (100%), Alcohol %: O% (100%), Protein: 2.59g (5.18%), Selenium: 7.56µg (10.8%), Vitamin B1: 0.15mg (10.12%), Folate: 36.14µg (9.03%), Manganese: 0.14mg (6.79%), Vitamin A: 339.58IU (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%)