



Blueberry and Cream Cookies

 Vegetarian

READY IN



1620 min.

SERVINGS



35

CALORIES



272 kcal

DESSERT

Ingredients

- ☐ 5.3 cups all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon coarse 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

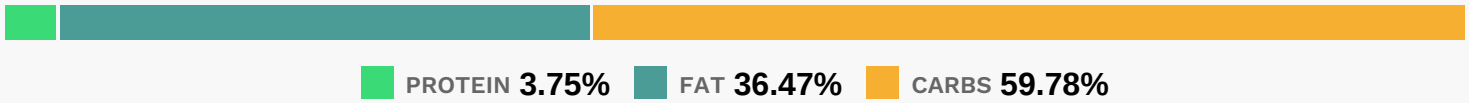
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ stand mixer
- ☐ ice cream scoop

Directions

- ☐ Combine butter, both sugars, and corn syrup in large bowl of stand mixer fitted with paddle attachment. Beat on medium-high speed until fluffy and pale, occasionally scraping down sides of bowl, about 3 minutes.
- ☐ Add eggs; beat on medium-high speed until mixture is very pale and sugar is completely dissolved, about 10 minutes.
- ☐ Add flour, baking powder, baking soda, and salt; beat on low speed just until blended, occasionally scraping down sides of bowl.
- ☐ Add Milk Crumbs; mix on low speed just until incorporated.
- ☐ Remove bowl from mixer. Stir in blueberries just until evenly distributed (dough will be very sticky).
- ☐ Using 1/4-cup ice cream scoop for each cookie, drop dough onto 2 large rimmed baking sheets. Cover with plastic wrap 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 in bottom third of oven and preheat to 375°F. Line 2 large (18x12-inch) rimmed baking sheets with parchment.
- ☐ Transfer 6 chilled dough scoops to each sheet, spacing at least 4 inches apart (cookies will spread).
- ☐ Bake cookies, 2 sheets at a time, until golden, reversing sheets halfway through baking, 20 to 22 minutes total. Repeat with remaining chilled dough, cooling and relining sheets between batches.

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

Nutrition Facts



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 %: 0% (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%)