

## THE WAY THE COOKIE CRUMBLES



### **Blueberry and Cream Cookies** (adapted from Christina Tosi's Momofuko Milk Bar via Bon Appetit)

I did not chill my dough overnight. I left it in the fridge for a couple hours, just until it was cold. It seemed fine.

#### Milk Crumbs:

6 tablespoons nonfat dry milk powder  
¼ cup all-purpose flour  
1½ tablespoons sugar  
1 tablespoon cornstarch  
⅓ teaspoon salt  
2 tablespoons unsalted butter, melted

#### Cookies:

2⅝ cups (12.8 ounces) all-purpose flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
16 tablespoons (2 sticks) unsalted butter, room temperature  
¾ cups (5.25 ounces) sugar  
¾ cups (5.25 ounces) brown sugar  
½ teaspoon salt  
¼ cup light corn syrup  
1 large egg  
Milk crumbs  
1 cup dried blueberries

1. For the milk crumbs: Heat the oven to 275 degrees. Line a large rimmed baking sheet with parchment paper or a silicone mat. In a small bowl, combine the milk powder, flour, sugar, cornstarch, and salt; toss to mix evenly. Add the butter; stir with fork until clusters form. Spread the mixture evenly on the prepared sheet. Bake until the crumbs are dry and crumbly but still pale, about 10 minutes, stirring twice during baking. Cool completely on the sheet. (The crumbs can be made 1 week ahead. Store in an airtight container at room temperature.)

2. For the cookies: In a medium bowl, combine the flour, baking powder, and baking soda; set aside. In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl if using a hand mixer), beat the butter, sugars, and salt on medium speed until light and fluffy, 2-3 minutes. Add the corn syrup, then the egg, beating until the mixture is very pale, about 10 minutes. Reduce the mixer speed to low and gradually add the flour mixture, mixing just until incorporated. Add the milk crumbs and

blueberries; mix on low speed just until evenly combined. Line two baking sheets with parchment paper or silicone mats. Scoop the dough in heaping tablespoons onto the prepared baking sheets. Cover and refrigerate for at least 24 hours or up to 2 days.

3. Heat the oven to 375 degrees. Bake the cookies, one sheet at a time, until they are golden, 10-12 minutes. Let the cookies cool on the cookie sheets for 2 minutes, then transfer to wire racks to cool completely. Repeat with the remaining cookies.