



Blueberry Walnut “Forgotten” Cookies

2 egg whites
3/4 cup sugar
1/2 teaspoon cream of tartar
1/2 teaspoon pure vanilla bean paste
zest from orange half
1/2 cup chopped toasted walnuts
1 cup dried blueberries
5 ounces bittersweet mini chocolate chips (optional)
1 pinch sea salt

Preheat oven to 350F degrees. Line a cookie sheet with parchment paper.

Using a stand mixer, beat egg whites on high, gradually adding sugar, until soft peaks form. Reduce speed to medium, add cream of tartar.

Turn off mixer and scrape bowl to ensure sugar is incorporated. Add vanilla paste and orange zest. Increase mixer to high speed; beat for 5 minutes.

Turn off mixer. Using a rubber spatula, fold in toasted walnuts, dried blueberries and chocolate chips (if using).

Using two spoons, drop cookies onto lined cookie sheets. Sprinkle tops with a pinch of sea salt.

Transfer cookies to oven. Cook for two minutes.

Turn oven off and let cookies sit overnight or for 8 hours.

Yield: 16 cookies

Serving suggestion: Create larger cookies (2-2.5 inches wide) then flatten before baking. Use wider, larger cookies for ice cream sandwiches.

Recipe by: Chef Sarah Grueneberg, Monteverde Restaurant & Pastificio
“These blueberry walnut cookies may be gluten and dairy-free, but we think that’s just another way of saying they’re deliciously simple. Chef Sarah Grueneberg calls these blueberry walnut “forgotten” cookies as they cool down in the oven overnight”

For More Information See: <https://www.blueberrycouncil.org/blueberry-recipe/blueberry-walnut-cookies/>

Cook’s Note: I use blueberry flavored cranberries for the recipe. I decided to soften the blueberries in hot water and then remove excess liquid. I did this so the fruit would be softer in the finished cookie. I also made these larger than the cranberry recipe. They are very fragile so I didn’t use them for ice cream sandwiches.

About the Recipe: The angel light meringue cookies were very soft. The chocolate was a delightful melting surprise and enhanced by the orange zest. I prepared these cookies in a larger size and flatter shape. The larger size cookies crumbled much easier than the ones that were prepared in a smaller size.