This study aimed to develop three formulations of cookies made with quinoa flour, okara flour and dried blackberry. The studied formulations were produced with different concentrations of mixed flour (okara and quinoa), 25, 35 and 45% (samples 01, 02 and 03, respectively). It was evaluated the physico-chemical (Balbinotti et al., 2011) and sensory acceptability of the proposed formulations. The cookies had interesting nutritional properties, in particular by the concentrations of protein, fiber and carbohydrates. The use of okara flour and quinoa as an ingredient in the formulation of cookies was technologically feasible. The cookies developed showed good acceptability of the panelists, being checked for acceptance rates above 70% in all attributes studied. There was no significant difference between samples in relation to the sensory attributes color, odor, texture and overall quality. Significant difference was observed only in relation to odor attribute for sample 01 with a highest acceptability when compared with samples 02 and 03. The results of the acceptance suggest a good prospect of success if they were released. The results of this work are contributing to the use of okara, for the technological use of the grain quinoa, which has important nutritional properties, as well as using a regional fruit, the blackberry.