



## Van De Kamps Bakeries Chocolate Cookies

This recipe is a little confusing from the original formula. If you make them exactly as written, your cookies will look and taste of the original from Van De Kamps!

Preheat oven to 350°F  
Prepare four baking sheets with parchment paper

#30 scoop

|            |   |
|------------|---|
| 100 grams  | granulated sugar (C&H®)                         |
| 65 grams   | Dutch process cocoa powder (Droste Brand®)      |
| 22 grams   | milk powder (for baking) (Bob's Red Mill®)      |
| 1/4 cup    | water, room temperature                         |
| 1/2 tsp    | vegetable shortening (Crisco®)                  |
| 486 grams  | granulated sugar (C&H®)                         |
| 234 grams  | vegetable shortening (Crisco®)                  |
| 2 large    | eggs  |
|            | water, room temperature (126 grams)             |
| 1 tsp      | pure vanilla extract (Nielsen-Massy® preferred) |
| 600 grams  | pastry flour (Bob's Red Mil®)                   |
| 48 grams   | cocoa powder (Droste® Brand)                    |
| 22.5 grams | milk powder                                     |
| 7 grams    | baking soda                                     |
| 6 grams    | ammonium bi-carb (see below)                    |
| 5 grams    | salt  |

1. In a bowl, on a scale, weigh the granulated sugar, then tare the scale, then the cocoa powder, tare the scale and then the milk powder, using a whisk, blend to incorporate, set aside.
2. In a small saucepan, bring water and shortening to a boil on medium heat, add all the dry ingredients, blend to a thick paste on the heat until fully mixed. Set off the heat.

3. In mixing bowl with paddle attachment, blend second granulated sugar and second vegetable shortening.
4. In a small bowl on the scale, break 2 eggs, add enough water to measure 126 grams, add vanilla and to the mixer. Add the cooked chocolate and increase the speed to make a uniform creamy chocolate looking batter. Scrape the sides and bottom down and mix for about 5 minutes.
5. In a large bowl, weigh the pastry flour, tare the bowl, Dutch process cocoa powder, add the milk powder, baking soda, ammonium bi-carb, and salt. Whisk all the dry ingredients together. Add to the creamed shortening mixture. Mix until fully blend.
6. Using a #30 disher, scoop 8 balls onto the prepared baking sheet. With the palm of your hand, press the dough down to flatten. 1 scoop 3 on the top, 3 on the bottom and two in the center of the pan. Bake in preheated oven for 12-14 minutes, the cookie will rise a little with cracking, then flatten as it cools on the pan.

♪♪ Notes: Use a **small saucepan** for the water/shortening mixture as it will evaporate if you use a large one.

**Dutch Process cocoa powder vs Cocoa Powder:** All in all, Dutch process will create a chocolaty cookie where the Hershey type of cocoa powder will make your cookies look light in color and flavor.

**Milk powder:** I have talked about this before: Use a powdery milk powder so it blends well in the dry ingredients.

**Pastry Flour:** If you use all-purpose the cookies will be tough.

**Shortening vs butter:** Mostly all the VDK cookie formulas called for vegetable shortening instead of butter. Shortening is a less expensive product, but the butter tastes better. Butter will make your cookies spread out too much and flatten. The shortening also gives a better “mouth feel” when you bite into the cookie. (Honestly, I have never purchase so much shortening for baking in a long time).

**Use the proper disher (#30)** for perfect cookies.

**Raw Dough:** Ok who does not like to sneak a bite of the dough. Warning, this dough tastes bad as the Ammonia has not cooked off yet.

## **Codes of Ingredients and Tools**

### **Ingredients:**

Ammonium b-carb: <https://amzn.to/3lR7qzk>

Red Mill Pastry Flour: <https://amzn.to/3rcUe1K>

Dry Milk Powder: <https://amzn.to/3rei7WR>

Droste Dutch Process Cocoa: <https://amzn.to/3Cfam6U>

### **Tools:**

Gram Scale: <https://amzn.to/3AK9ne8>  
#30 Disher: <https://amzn.to/3vFR49l>  
Off-Set Spatula: <https://amzn.to/32SMgl8>  
Parchment Paper: <https://amzn.to/3AVsJwZ>  
1/2 sheet baking pans: <https://amzn.to/3rpzXX7>