



Van de Kamp's Bakeries

Lemon Snack Cookies

Small little bite cookies that were sold in a box. Some strange professional ingredients to purchase from Amazon but worth the outcome. These are perfect tart little cookies.

Yield: about 5 dozen (about 1-1/2 inches in size)

Preheat oven to 325°F

#40 Scoop

Line three baking sheets with parchment paper, set aside.

400 grams	pastry flour (Red Mill Brand®)
2 tsp	baking powder
3 tsp	milk powder (for baking)
2 tsp	lemon powder (see notes)
3/4 tsp	sea salt
348 grams	granulated sugar (C&H®)
152 grams	vegetable shortening (Crisco®)
1 large	egg
	water, room temperature
2 tsp	lemon emulsion (see notes)

1. Scale pastry flour in a large bowl, add baking powder, milk powder, lemon powder, and sea salt. Whisk together and set aside.
2. Scale granulated sugar in a large bowl, tare the scale and measure the shortening. Place into the bowl of a mixer with paddle attachment.
3. In a bowl on the scale, crack one egg, add enough water to the egg to equal 102 total grams. Add to the mixing bowl with the sugar. Add the lemon emulsion.
4. On medium speed, mix until incorporated, about 5 minutes. Scrape the bowl sides down and mix for a few seconds to blend in all of the mixture.
5. Add the dry ingredients to the sugar mixture. Mix until fully blended, about 4 minutes.
6. Using a #40 scoop, portion the dough 4 by 3 to make 12 dough balls. Using the palm of your hand, press each dough ball down to flatten.
7. Place in preheated oven and bake for 11-14 minutes or until very light brown on the sides.

♪♪ **Notes: Milk Powder for Baking:** Make sure your powder is like powdered sugar and not granular or your dough will have pieces of dried milk. Purchase milk powder for baking. If you have regular milk powder, you can toss it into a food processor with a metal blade to create a powdered dry milk.

Lemon Powder: This is what will make your lemon cookies sing! If you do not use this your cookie will be flat in taste and more like a strange sugar cookie.

Lemon Emulsion: This product will determine if you are a real baker or not. This is one of those secret ingredients that bakeries use. Do not try using lemon extract instead. Extract will make your cookies taste fake and metallic.

Code of Ingredients and Tools:

Amazon:

Pantry Items used in this recipe:

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

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

Lemon Powder: <https://amzn.to/3hDonSc>

Lemon Emulsion: <https://amzn.to/347jopR>

Equipment Used: (These items I recommend are the best of the best, they will last you a very long time, all professional grade)

Gram Scale: <https://amzn.to/3AK9ne8>

#40 Disher: <https://amzn.to/3pvSBuM>

Off-Set Spatula: <https://amzn.to/32SMgl8>

Parchment Paper: <https://amzn.to/3AVsJwZ>

1/2 sheet baking pans: <https://amzn.to/3rpzXX7>