



Van de Kamp's Bakeries CherryNut Shortbread Cookies

A light and flavorful cherry cookie that is perfect for tea. The cookies were made in square form. Some ingredients you will have to purchase at Amazon. Look for the links below for the correct product. Remember, use a gram scale. Do not substitute anything, if you use all-purpose flour instead of the two flours listed you will get a completely different cookie. First measure everything out so you have all your ingredients ready.

Preheat oven to 325°F

Prepare two baking sheets with parchment paper

430 grams	bread flour (King Arthur®)
368 grams	pastry flour (Red Mill®)
2 tbsp	dry milk powder (for baking)
1-1/2 tsp	salt
1 tsp	baking soda
1/4 tsp	ammonium b-carb
416 grams	vegetable shortening (Crisco® brand preferred)
314 grams	powdered sugar (C&H® Brand preferred)
2 large	whole eggs, beaten
2 tbsp	water, room temp
2 tsp	pure vanilla extract (Nielsen-Massy® preferred)
1 tsp	pure almond extract (Nielsen-Massey® preferred)
84 grams	red glace cherries, (rinse with hot water, drain and chop)
64 grams	slivered almonds

1. In a medium bowl, on the scale, measure the bread flour, tare the scale, add the pastry flour, tare the scale, then add the dry milk powder for baking, salt, baking soda and ammonium b-car. Whisk, set aside.
2. In mixing bowl fitted with paddle attachment, blend vegetable shortening and powdered sugar until creamy, scrape the bowl sides and blend a bit more.
3. In a pourable container, add the eggs, water, vanilla, and almond. With mixer running, pour into the shortening/sugar mixture. Scrape the bowl down and mix until completely blended.
4. Add the flour mixture, mixing on low until completely blended. It may look dry, but it is fine. Add the cherries and almonds. Mix only until blended or the dough will be pink in color.

5. Take about 1/4 of the dough and press it together, pat it and make a disc, place it between two pieces of parchment paper. Roll it out using a French rolling pin to about 1/4" thick (same as a pie dough). Using a 55mm (about 2-inch) square cutter, cut squares of the dough out. Using an off-set spatula, place on a parchment lined baking sheet, 24 per pan. Reroll the dough, add to the dough with some of the dough you have in the mixing bowl, until you have 6 dozen cookies.
6. Place in preheated oven and bake until light brown on the sides, about 12-15 minutes. Let cool on pan for 4 minutes before removing to a cooling rack.
7. Replace the parchment paper (you will see that it gets oily) and make sure the baking tray is cool before placing another 24 on a pan. Repeat until all of the cookies are baked.

Hits:

1. You must use the two different flours, if you use a variety of any other you will get a very hard cookie or a crumbly cookie
2. Dry milk powder: Make sure it is for baking, if the granulations are too big, place in the food processor with metal blade for 30 seconds so it becomes powder.
3. Do not omit the ammonium b-carb. If you do, the cookie will come out too puffy.
4. Wash the cherries in hot water and pat dry. Wash the stick sugar off, do not use maraschino cherries as they are not firm enough. Use Glace Cherries.
5. You are welcome to use other brands of flour, extracts etc. Just make sure they use the same verbiage for the ingredient.

Options:

1. You can melt over a double boiler, pure chocolate (not chips), white, dark or milk and dip half of the cookie in the chocolate, place on clean parchment and let dry.
2. You can sprinkle course sanding sugar on the cookies prior to baking to get a sweeter taste with a sparkle look.

Amazon Items:

Equipment: (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>

French Rolling Pin: <https://amzn.to/3Hr3hSq>

Fat Daddio's Pastry Cutters: <https://amzn.to/3Hr1Qnc>

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

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

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

#24 Disher (we used this in the Chocolate Chip Cookies) <https://amzn.to/34uSBUa>

Food Items:

Red Glace Cherries: <https://amzn.to/344Nieu>

Ammonium b-carb: <https://amzn.to/3IR7qzk>

King Arthur Bread Flour: <https://amzn.to/35C3LHw>
Dry Milk Powder: <https://amzn.to/3rei7WR>
Red Mill Pastry Flour: <https://amzn.to/3rcUe1K>
Nielsen-Massy Bourbon Madagascar Vanilla <https://amzn.to/3ITK107>
Nielsen-Massy Pure Almond Extract <https://amzn.to/3rmJrSP>
Belgium Chocolate (Dark) <https://amzn.to/3lWoELO> (These are about 5-1/2 pounds)
Belgium Chocolate (Milk) <https://amzn.to/3s9OyFi> (These are about 5-1/2 pounds)
Belgium Chocolate (White) <https://amzn.to/3rwNhZT> (These are about 5-1/2 pounds)
Course Sanding Sugar: <https://amzn.to/3gm1OAV>

The Belgium Chocolate

The Belgium Dark chocolate comes to about \$6.24 per pound. The grocery store Ghirardelli dark baking bars come to \$20.16 per pound. A big difference for the best chocolate around!

To melt: DO NOT MICROWAVE chocolate! Chocolate melts at body temp (98.7°F) so you don't need to cook it in the microwave.

Take a saucepan and fill it with water. Bring the water to a boil. Turn off the heat source. Place chocolate in a bowl that will sit on top of the saucepan. Let it sit for about 10 minutes and it should be melted fully. If not, take off of the pan, bring the water back up to a boil and repeat.