



Van De Kamps Holiday Cookie Dough

This is the base for the holiday sprinkle cookies that Van De Kamps manufactured. It is a simple butter cookie. The hardest part of the cookie making process is that you must read how to make the shapes. At the VDK Factory, the dough was pressed out of a metal die and the sprinkles on top of the prebaked dough.

Preheat oven to 325°F
Prepare two baking sheets with parchment paper

Makes about 4 dozen cookies

Valentine's Day: Heart (red)

St. Paddy's Day: Shamrock (green)

Easter: Rabbit (pink/lt. green)

4th of July: Stars (red, white, blue)

Halloween: Pumpkin (orange)

Christmas: Bell (red/green)

207 grams

174 grams

54 grams

1 large

1 tbs

3/4 tsp

372 grams

1/2 tsp

vegetable shortening

granulated sugar

unsalted butter, softened

whole egg

water

pure vanilla extract

pastry flour

sea salt

colored course sugar

1. Measure shortening, sugar and butter into a mixing bowl fitted with the paddle attachment. On medium speed, cream the ingredients. Scrape the sides of the bowl.
2. With mixer on low add, egg, water, and vanilla. Scrape the sides.
3. Add all the flour and salt, mixing on slow speed until everything is blended.
4. Take 1/2 of the dough and place it between two sheets of parchment paper. Pat down with your hands at first and then using a rolling pin, roll to the thickness of pie crust (about 1/4"). Peel off the top sheet of parchment and sprinkle dough with the desired color of course sugar for the holiday desired, place the sheet of parchment paper back on top and with a few passes with the rolling pin so the sugar gets embedded into the dough. Take the top sheet of parchment paper off again, using a 2-inch cookie cutter (see list above), press into the dough, keeping

it on the paper. Place the sheet of pressed dough with the parchment on the bottom, onto a baking sheet. Place into the freezer for 30 minutes.

5. Take out of the freezer and using an offset spatula, remove the cookies that are cut. Place on a fresh baking sheet with parchment paper, about 2-inches from each other. Bake in preheated oven until the sides are light brown, between 9-12 minutes.
6. Take the excess dough and reroll it, following the method you did before until all of the dough has been used up.

♪♪ **Notes:** The dough is sticky after mixing, if you add additional flour the cookie will be tough. By freezing the dough, you will still get a flaky cookie.
VDK: Sold these in a small box with three rows of four stacked cookies.

Here are links to the ingredients and tools used in this recipe

Course Sanding Sugar

White: <https://amzn.to/3gm1OAV>

Red: <https://amzn.to/3vMfOwQ>

Green: <https://amzn.to/3pGV1Hh>

Pink: <https://amzn.to/3Kr2To2>

Blue: <https://amzn.to/3KpPOvn>

Orange: <https://amzn.to/37dCJqL>

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

Nielsen-Massy Bourbon Madagascar Vanilla <https://amzn.to/3ITK107>

Tools:

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

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

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

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

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

Cookie Cutters:

Valentines Heart: <https://amzn.to/3sPvX2A>

St. Paddy's Day Shamrock: <https://amzn.to/3Mx2G4D>

Easter Bunny: <https://amzn.to/3pLnlbE>

Easter Egg: <https://amzn.to/3hNpfUM>

4th of July Stars: <https://amzn.to/3pOPiiz>

Halloween Pumpkin: <https://amzn.to/3hPE7C2>

Christmas Bell: <https://amzn.to/3vOUmHK>