



## Van de Kamp's Molasses Cookies

These are slightly different is you must make a “sub-formula” which is raisin paste.

The paste recipe is large enough for two batches of Molasses cookies. Use a scale and enjoy.

Preheat oven to 350°F

Prepare two baking sheets with parchment paper

Makes about 2 dozen cookies

### **Raisin Paste**

100 grams                      dark raisins  
90 grams                        hot water

1. Place raisins in a bowl, cover with the hot water and let sit for 30 minutes.
2. In work bowl of food processor, fitted with metal blade, place soaked raisins and remaining water, process for 20 seconds, scrape down the sides of the bowl. Process another 20 seconds. It should be a wet paste at this point. Place in a bowl, set aside.

### **Molasses Cookie Dough**

400 grams                      pastry flour (Red Mill®)  
40 grams                        natural dry flake coconut, unsweetened  
1 tsp                              baking soda  
1 tsp                              ammonium bi-carb  
3/4 tsp                            sea salt  
158 grams                        vegetable shortening (Crisco®)  
142 grams                        granulated sugar (C&H®)  
105 grams                        light brown sugar (C&H®)  
35 grams                         whole eggs, beaten (less than one large egg)  
100 grams                        black strap molasses  
70 grams                         Raisin Paste (See above)  
1 tbsp + 1 tsp                    water  
    white sanding sugar

1. In a medium bowl, combine with a whisk, pastry flour, coconut, baking soda, ammonium bi-carb, and sea salt. Set aside.
2. In mixing bowl fitted with paddle attachment, cream shortening, granulated and brown sugars until fluffy, about 5 minutes, scrape the sides of the bowl. With mixing running, drizzle beaten egg into the sugar mixture. Add molasses and Raisin Paste, blending well, add water, blend. Scarping the sides of the bowl.

3. Add flour mixture into the creamed sugar mixture. When the flour is all blended together. Start scooping with a #24 disher. Roll in Sanding Sugar, place on baking sheet and press down with the palm of your hand. Try to keep the round shape of the dough.
4. Bake in preheated oven until light and the top is cracking, between 12 and 14 minutes. Let cool on pan for 10 minutes before removing and cooking on a baking rack.

## 5. POST PICTURES ON THE Van De Kamps Facebook Page!

**Here is my list for items from Amazon that you should have on hand for these cookies.**

*Tips:* I stress using a scale, learn how to measure the grams. It is so much easier and really the only way I can create recipes out of the formulas from VDK.

**Flours:** Use pastry, if you use all purpose or another type, the protein percentage will be different thus creating a hard or chewy cookie.

**Coconut:** If the coconut you use is large flakes, place in food processor to pulverized it. Also, make sure it is unsweetened.

**Ammonium b-carb:** A must for these cookies. If not the texture and height will be wrong, so will the taste.

**Black Strap Molasses:** If you use just regular molasses, your cookies will not have the color or flavor of theses.

**Course Sanding Sugar:** This creates the crunch and the shimmering look.

### **Ingredients:**

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

Unsweetened Coconut: <https://amzn.to/3Lkit68>

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

Black Strap Molasses: <https://amzn.to/3srBM4W>

Course Sanding Sugar: <https://amzn.to/3gm1OAV>

**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>

#24 Disher: <https://amzn.to/3GB37GO>

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

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

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