



Van De Kamps Peanut Butter Cookies

3rd in the Cookie Series: You can find the other two recipes on my blog or the VDK Facebook site. You **MUST** use a scale (grams). The was taken from the actual formulas of the company and recreated into a home use recipe. Some things are not able to be done like purchase the brands of flours, shortening and peanut butter they used. I have noted the brands if those make a difference. Also, below are items that you should have in your kitchen to get the best results.

Yield: 20-24 cookies

Preheat oven to 350°F

Prepare two baking sheets with parchment paper

308 grams	All-purpose shortening (Crisco®)
272 grams	granulated sugar (C&H®)
272 grams	brown sugar, light (C&H®)
2 large	eggs, beaten
256 grams	creamy peanut butter (Skippy Brand®)
400 grams	pastry flour (Red Mill Brand®)
58 grams	powdered milk (for baking)
1 tsp	baking soda
3/4 tsp	salt
116 grams	roasted peanuts, chopped coarsely

1. In a medium bowl on your scale, weight the shortening, then tare your scale, then weigh the granulated sugar, then tare the scale and weigh the brown sugar. Place in mixing bowl fitted with the paddle attachment, blend until creamy, about 5 minutes. Scrape the sides of the bowl, Add the beaten eggs. Blend well.
2. Add the peanut butter and blend until fluffy, about 4 minutes, scrape the sides of the bowl.
3. In a medium bowl, measure the pastry flour, tare the scale and then the powdered milk for baking, add the salt and baking soda. Using a whisk, blend all the dry ingredients together. Add to the mixer with the peanut butter/sugar mixture. Mix until well blended, add the chopped peanuts.
4. Using a #20 disher, scoop 8 balls onto each prepared baking sheet, pressing down to flatten with the palm of your hand.
5. Place into preheated oven and bake until lightly brown and firm. About 12 to 15 minutes. Let cool on baking sheet for 10 minutes before removing and cooling completely on a rack.



Optional: **Chocolate Drizzle Peanut Butter Cookies**

Melt 3 ounces of Belgium Chocolate under a double boiler (see below), using a fork, drizzle chocolate on cooled cookie. Let dry for at least 20 minutes.

Ingredients:

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

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

Belgium Chocolate (Dark) <https://amzn.to/3iWoELO> (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)

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>

#20 Disher: <https://amzn.to/3AWBtmw>

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

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

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

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.