



## Van De Kamps Oatmeal Raisin Cookies

A soft yet crunchy cookie. Van De Kamps made paste of raisins and used that instead of just dropping whole raisins into the batter. Again, like I have told everyone in the VDK Facebook page, use a scale and weigh your ingredients using grams. Also, use the ingredients that are called for and you will get the perfect VDK cookie. This recipe was created using the original formula for the Oatmeal Cookies.

Makes 3 dozen

Preheat oven to 350°F

Prepare three baking sheets with parchment paper.

195 grams	pastry flour (Bob's Red Mill®)
126 grams	rolled oats (not instant)
135 grams	cake flour (King Arthur®)
1-1/2 tsp	baking soda
1 tsp	salt
1/2 tsp	Ammonium Bicarb (See below)
1/2 tsp	ground cinnamon (Penzey's)
1/2 tsp	ground allspice (Penzey's)
54 grams	dark raisins
285 grams	granulated sugar (C&H®)
174 grams	all-vegetable shortening (Crisco®)
1 tbsp	light corn syrup
3 oz	water

1. In a medium bowl on the scale measure pastry flour, tare the scale, measure the oats, tare the scale, measure the cake flour. Blend with a whisk, add baking soda, salt, Ammonium, cinnamon, and allspice, whisk again. Set aside.
2. In food processor fitted with metal blade, process raisins on high speed until a paste forms, about 2 minutes. Place into a small bowl.
3. In mixing bowl fitted with paddle attachment, cream sugar and shortening on medium speed until creamy and fluffy. Add raisin paste, and corn syrup, mix until creamy.
4. Add the dry ingredients into the mixture on low speed until fully blended. Add the water to the mixer while it is blending.
5. Using a #30 scoop, cookie dough onto baking sheet. With the palm of your hand, press the dough down, keeping it into a circle.

6. Place into preheated oven for 10 to 12 minutes until sides look light brown and the top looks a little cracked. Cool on baking sheet for 10 minutes before removing to cool on a cooling rack completely.

**Tips:** I am sure you have seen the success of others in the group that used a scale and the proper ingredients. You too can be successfully!

**Raisins:** Make sure they are fresh and soft, if by chance your raisins are dry, just let them soak in hot water and then drain before making into a paste.

**Oats:** Make sure you use oats that are not quick oats.

**Tools:**

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

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

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

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

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

**Ingredients:**

Spices: I mention Penzey's in my classrooms, but this is the first time for here. I have been using Penzey's spices before they had all of the stores that they have now. Check out the fresh spices and dry herbs. Honestly, the prices are better than the dried out bottles at your local market

[www.penzeys.com](http://www.penzeys.com)

King Arthur Cake Flour: <https://amzn.to/3IAywu0>

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

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