



Van De Kamps Sugar Cookie Dough

If you are making these, please use the ingredients in grams and the correct ingredients called for. If you do, you will get as close to the actual Van De Kamps Sugar Cookie you can. The formula from the factory created this recipe.

Makes 20 cookies

Preheat oven to 350°F

Prepare two baking sheets with parchment paper

372 grams	pastry flour (Red Mill®)
28 grams	bread flour (King Arthur Brand®)
1 tsp	salt
1/2 tsp	baking soda
1/2 tsp	ammonium bi-carb (see below)
1/2 tsp	baking powder
170 grams	All vegetable shortening (Crisco®)
258 grams	granulated sugar (C&H®)
50 grams	whole eggs (less than 2 eggs)
1 tsp	pure vanilla extract
1/2 tsp	butter emulsion (see below)
1/4 cup	water
1 tbs	dry milk powder (for baking)
	coarse sugar

1. Place a medium bowl on the scale, weigh the pastry flour, tare the scale, and weigh the bread flour. Add the salt, baking soda, ammonium bi-carb, and baking powder. Whisk all the dry ingredients to blend. Set aside.
2. In the mixing bowl with the paddle attachment, on medium speed cream shortening, add sugar and blend well with the motor running. Scrape down the bowl, with mixer on, drizzle egg into the sugar mixture, add vanilla and butter emulsion. Scrape the bowl and mix until well blended.
3. Whisk the water and dry milk powder in a cup until free of lumps and smooth. Add to the sugar mixture.
4. Add the dry mixture into the mixer blend everything. Scrape the sides down. Mix to blend thoroughly.
5. Using a #24 Disher, scoop dough into balls and roll in coarse sugar that has been placed on a shallow plate or pie dish, making sure all of the sides of the

cookie dough are coated. Place six on a baking sheet, pressing down with the palm of your hand evenly. Keep the cookie round.

6. Place into prepared oven and bake until lightly brown and the tops cracking, between 12 and 15 minutes. Cool on pan for 10 minutes before removing to a cooling rack. After your baking sheet has cooled completely, scoop another six and repeat until all of the dough has been baked.

Tips: I love butter like the rest of us. In fact, I use it a great deal in cookies, but VDK used shortening. Butter will make your cookies spread and bake faster, also will make them drier. If you want real VDK cookies, make it with the ingredients listed and do not omit anything.

Flours: We have two in this recipe. If you use just one or change the flour completely, you will get a tough dried out cookie.

Ammonium b-carb: I know a strange ingredient, but you can find it easy on Amazon and it is not too costly. If you omit, your cookies will not have the nice crackle and soft inside with the outside crunchy. Get some!

Eggs: This recipe calls for 50 grams, one large egg is 45, if you only use the one your cookies will not rise as much and if you use two your cookies will be little cakes.

Butter Emulsion: Like flavoring, but more intense for bakeries to use. Amazon carries it. Omit it and your cookies will not have any flavor.

Dry milk powder for baking: Finer so it blends well. In this recipe, you could take the water and dry milk powder and change it to 1/4 cup plus 1 Tbsp of while milk instead.

Ingredients Used:

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

King Arthur Bread Flour: <https://amzn.to/35C3LHw>

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

Butter Emulsion: <https://amzn.to/3surHUQ>

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

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>