



## Van De Kamps Peanut Crisp Snack Cookies

These small bite size cookies were sold in a larger cookie box. Perfect for snacking and enjoying.

Makes 6 dozen

Preheat oven to 325°F

Prepare 4 baking sheets with parchment paper

207 grams	pastry flour (Bob's Red Mill®)
142 grams	rolled oats (Quaker®) (See notes)
93 grams	bread flour (King Arthur®)
1 tsp	sea salt
1 tsp	baking powder
3/4 tsp	baking soda
252 grams	vegetable shortening (Crisco®)
222 grams	light brown sugar (C&H®)
195 grams	granulated sugar (C&H®)
189 grams	creamy peanut butter (Sippy®)
126 grams	whole eggs, beaten (see notes)

1. In a bowl on the scale, weigh the pastry flour, tare the scale, and weigh the oats, tare the scale, and weigh the bread flour. Add the salt, baking powder and soda, using a whisk, blend the dry mixture. Set aside.
2. In a bowl on the scale, weigh the shortening, tare the scale, measure the brown sugar, tare the scale, weight the granulate sugar, tare the scale, weigh the peanut butter. Place all into the mixing bowl with a paddle attachment. One medium speed blend until creamy. About 4 minutes. Scape the sides of the bowl, mix for another 2 minutes on low speed. With mixer running, add the beaten eggs.
3. Add all the dry ingredients into the mixer. Blend fully.
4. Using a #80 disher, scoop 12 dough balls onto prepared baking sheet. Press the balls down with the palm of your hand. If the dough is sticky, wet you palm.
5. Place into preheated oven and bake for 10-12 minutes or until the sides of the cookie is light brown and dry looking. Let cool on baking sheet before removing.

♪ Helpful Notes of Success:

**126 grams of whole eggs beaten:** Crack 3 large eggs in a bowl, whisk with a fork, measure 126 grams. You will have a little left over, but do not put it into the mix or the cookies will be puffy and cakey.

**142 grams rolled oats:** Make sure you **DO NOT** use instant oats. If you do, your cookies will turn hard and like a brick.

**Amazon:**

**Ingredients I used in this recipe:**

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

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

**Tools I used in this recipe**

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

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>