
Double Chocolate Anise Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
2 Tblsps	Corn Starch
1 Tsp EACH	Baking Powder, Baking Soda, & Salt
½ Cup (42g)	Cocoa Powder, Unsweetened
3 Tsp	Anise Seed; Finely Ground
2 Cups (396g)	White Sugar
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp of Butter)
3 Tsp	Anise Almond Extract
1 Tsp	Vanilla Extract
3	Eggs, Large @ Room Temp
8 Oz (227g)	Chocolate Chips/Chunks, 60%+ Cacao
½ Cup (60g)	Cacao Nibs (Optional - Extra Crunch & Flavor)
~1 Cup	Powdered Sugar (Optional Coating)

Yield: ~42 Cookies @ 1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder & Soda, Salt, Cocoa Powder, and Anise Seed.
2. In Mixer Bowl cream Butter and Sugars until mixture is uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Anise and Vanilla Extract and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
6. Add Chocolate Chips/Chunks, and Cacao Nibs. Beat until evenly mixed.
7. Cover and refrigerate Dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
9. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
Note: If using the Powdered Sugar, Roll Scoops/Balls in Powdered Sugar before placing them on the Cookie Sheet.
10. Bake 12 minutes or just until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.