Double Chocolate Jammy Bit Cookies

Ingredients:

3 Cups (360g)	All Purpose Flour
½ Cup (42g)	Cocoa Powder
1½ Tblsp	Corn Starch
1 Tsp EACH	Baking Powder & Baking Soda
½ Tsp	Salt
1 Tsp EACH	Cinnamon & Nutmeg
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1½ Cup (24 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp of Butter)
½ Tsp	Fiori di Sicilia
1 Tsp	Almond Extract or Cherry Extract or Orange Oil
1 Tsp	Vanilla
2	Eggs @ Room Temp
8 Oz (227g)	Almonds; Slivered, Unsalted, Toasted/Roasted, & Coarsely Chopped (Optional)
½ Cup (60g)	Cacao Nibs (Optional)
8 Oz (227g)	Chocolate Chips/Wafers/Chunks, Semisweet
8 Oz (227g)	Cherry/Raspberry/Orange Jammy Bits (King Arthur Baking)
Yield:	***~42 Cookies @ 1.2 Oz***

Directions:

1. Whisk Dry Ingredients together; Flour, Cocoa Powder, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter and Sugars until the mixture is uniformly smooth, light, and sticks to the side of the bowl.
3. Add Almond Extract (or Cherry/Raspberry Flavoring) and Vanilla and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat just until well blended. Don't over mix. Scrape Bowl as necessary to ensure all ingredients are well blended.
6. Add Almonds, Chocolate Chips/Wafers/Chunks, and Jammy Bits and 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.
10. Bake 13 minutes or just until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

- "Jammy" Bits from King Arthur Baking are made from fruit, sugar, and pectin (like gummies or fruit leather). Some Bits at the Cookie edge do melt and make little melt pools that will distort the Cookie edge. To fix, while Cookies rest on the Cookie Sheet, use a knife to push the melt pools back into Cookie edge and reshape Cookie to a Round.