
Molasses Orange Sourdough Cookies

Ingredients:

4 Cups (480g)	All Purpose Flour
1½ Tsp (63g)	Baking Soda
1 Tsp	Salt
1½ Tsp EACH	Cinnamon, Nutmeg, Coriander, & Ginger
1 Cup (198g)	White Sugar
1 Cup (213g)	Light Brown Sugar; Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
~2 Tblsp	Orange Zest (from 1 Orange)
½ Cup (170g)	Molasses
½ Cup (140g)	Sourdough Starter; Unfed/Discard
½ Tsp EACH	Orange Oil & Fiori di Sicilia
2	Eggs, Large @ Room Temp
2 Cups (226g)	Rolled Oats (Optional – more Chewy)
~¾ Cup	Turbinado Sugar; for Coating (Optional)

Yield: ~42 Cookies @ 1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Cocoa Powder, Baking Soda, Salt, and Spices.
2. In Mixer Bowl cream Sugars, Butter, and Orange Zest until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Molasses and blend well.
4. Add Sourdough Starter and blend well.
5. Add Orange Oil & Fiori di Sicilia and beat until well blended.
6. Add Eggs and beat until light and fluffy.
7. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
8. Add Rolled Oats, if used, and beat until evenly mixed.
9. Cover and refrigerate Dough for at least 3 hours.
10. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
11. Scoop ~2½ Tablespoons of Dough (#30 Scoop). If used, roll in Turbinado Sugar. "Drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
12. Bake for 12 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.