
Basic "Crisp" Drop Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
½ Cup (42g)	Cocoa Powder (Optional)
1 Tsp EACH	Baking Powder, Baking Soda, & Salt
½ - 1 Tsp	Spices; Cinnamon/Ginger/Nutmeg/Cardamom (Optional)
2 Cups (396g)	White Sugar
½ Cup (8 Tbsp)	Unsalted Butter, Softened
½ Cup (113g)	Lard
1 Tsp	Vanilla Extract
½ - 1 Tsp	Flavoring; Extract or Oil (Optional)
2	Eggs, Large @ Room Temp
8 Oz (227g)	Nuts; Toasted/Roasted, Unsalted & Chopped (Optional)
~8 Oz (~227g)	Chocolate or other Flavored Chips/Chunks (Optional)

Yield: ~48 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter, Lard, and Sugar and beat until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and any Flavoring and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add any Nuts or Chocolate or other Flavored Chips/Chunks 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 ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) 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 12 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.