Cranberry Orange Cookies

Ingredients:

3 Cups (360g)	All Purpose Flour
1½ Tblsp (12g)	Corn Starch
1 Tsp	Baking Powder
½ Tsp	Salt
½ - 1 Tsp	Ginger & Cardamom
1½ Cup (297g)	White Sugar
1 Cup (226g)	Unsalted Butter, Softened (Option: substitute 113g Lard for ½ Cup/8 Tblsp/113g Butter)
2-3 Tblsp	Citrus Zest (Optional)
1 Tsp	Orange Oil
½ Tsp	Fiori di Sicilia
2	Eggs, Large @ Room Temp
8 Oz (227g)	Dried Sweetened Cranberries; Coarse Chopped
8 Oz (227g)	Pistachios or Walnuts; Roasted/Toasted, Unsalted & Coarse Chopped
8 Oz (227g)	White Chocolate Chips/Chunks
Yield:	***~42 Cookies @1.2 Oz***

Directions:

1. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder, Salt, and Spices.
2. In Mixer Bowl cream Butter, Sugar, and Orange Zest until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Orange Oil and Fiori di Sicilia and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add any Cranberries, Pistachios/Walnuts, and White Chocolate 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 ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. Flatten Scoops/Balls with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
10. Bake 13 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.