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## Double Chocolate Sour Cream Cookies

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### **Ingredients:**

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|------------------|-----------------------------------------------------------------------------|
| 3½ Cups (420g)   | All Purpose Flour                                                           |
| ¾ Cup (63g)      | Cocoa Powder                                                                |
| 1½ Tsp EACH      | Baking Soda & Baking Powder                                                 |
| ½ Tsp            | Salt                                                                        |
| 2 Tsp            | Cinnamon                                                                    |
| 1 Tsp            | Coriander                                                                   |
| 1½ Cups (297g)   | White Sugar                                                                 |
| 1 Cup (213g)     | Light Brown Sugar; Packed                                                   |
| 1 Cup (16 Tblsp) | Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter) |
| 1 Cup (227g)     | Sour Cream                                                                  |
| 2 Tsp            | Vanilla                                                                     |
| 2                | Eggs, Large @ Room Temp                                                     |
| 4 Oz (114g)      | Walnuts; Roasted/Toasted, & Coarse Chopped                                  |
| 4 Oz (114g)      | Pecans; Roasted/Toasted, & Coarse Chopped                                   |
| 12 Oz (240g)     | Chocolate Chips/Chunks; minimum Cacao of 60%                                |
| ½ Cup (60g)      | Cacao Nibs (Optional)                                                       |

***Yield: ~52 Cookies @ 1.2 Oz***

### **Directions:**

1. Whisk Dry Ingredients together; Flour, Cocoa Powder, Baking Soda & Powder, Salt, and Spices.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Sour Cream and blend well.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Combine and add Walnuts, Pecans, Chocolate Chips/Chunks, and, if used, Cacao Nibs. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
11. Bake for 12 minutes or until the edges are firm and the top cracks. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.