
Zucchini Spiced Oatmeal Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
1 Tsp	Baking Powder
½ Tsp EACH	Baking Soda & Salt
2 Tsp	Cinnamon
½ Tsp EACH	Nutmeg & Coriander
½ Cup (99g)	White Sugar
1½ Cup (320g)	Brown Sugar, Light & Packed
¼ Cup (84g)	Honey
½ Cup (8 Tblsp)	Unsalted Butter, Softened
½ Cup (113g)	Lard
2 Tsp	Vanilla Extract
2	Eggs, Large @ Room Temp
1½ Cups (200g)	Zucchini; Shredded & Squeezed (to remove excess Water)
3 Cups (298g)	Rolled Oats
8 Oz (227g)	Walnuts; Unsalted, Roasted/Toasted & Coarse Chopped
4 Oz (114g)	Apple Cinnamon Jammy Bits [King Arthur]
8 Oz (227g)	Walnuts; Unsalted, Roasted/Toasted & Coarse Chopped
8 Oz (227g)	Chocolate Chips/Chunks (Optional)

Yield: ~42 Cookies @1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter, Lard, Sugars and Honey until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Zucchini and beat until well blended.
6. Add Dry Ingredients and beat just until well blended. Don't overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Oats, Walnuts, Jammy Bits, and, if used, Chocolate Chips/Chunks. 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. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
11. Bake for 12 minutes or until very light brown on edges. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.