
Marmalade Oatmeal Cookies

Ingredients:

2½ Cup (300g)	All Purpose Flour
1 Tbsp	Corn Starch
1½ Tsp	Baking Powder, Baking Soda & Salt
½ Tsp	Baking Soda & Salt
½ Cup (99g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1 Cup (16 Tbsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tbsp) Butter)
~1 Cup (215g)	Marmalade
1 Tsp	Vanilla Extract
½ Tsp	Anise Extract
2	Eggs, Large @ Room Temp
3 Cups (339g)	Rolled Oats
8 Oz (227g)	Walnuts & Coarse Chopped

Yield: ~44 Cookies @1.2 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder & Soda, and Salt.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Marmalade and Beat until well blended.
4. Add Vanilla and Anise Extract. Beat until well blended.
5. Add Eggs and beat until light and fluffy.
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 and Walnuts. 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 very light brown on edges. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.