
Basic Nut Butter - Flavored Spread Cookies

Ingredients:

2¾ Cups (330g)	All Purpose Flour
½ Tsp EACH	Baking Soda & Salt
1 Tsp	Baking Powder
½+ Tsp EACH	<i>Sweet Choices:</i> Cinnamon/ Ginger/ Nutmeg/ Cardamom <i>Savory Choices:</i> Cumin/ Chili/ Cayenne/ Paprika/ Garlic
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light/Brown & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1 Cup (270g)	Selected Nut Butter/Flavored Spread @ Room Temp
½ - 1 Tsp	Flavoring; Extract or Oil (Optional)
2	Eggs, Large @ Room Temp
8 Oz (227g)	Selected Nuts; Roasted/Toasted, Unsalted & Coarse Chopped

If Sweet Choice:

1 Tsp	Flavoring; Vanilla/Almond/Hazelnut Extract
1	Vanilla Bean; finely chopped

Yield: ~50 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl. If used, include finely chopped Vanilla Bean.
3. Add Nut Butter/Flavored Spread and beat until well blended.
4. Add any Flavorings 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. Add Nuts and 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 ~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.
11. Press each Scoop twice with Dinner Fork dipped in cold water to make classic crisscross design and flatten the Scoop/Ball into a ½ inch thick Round. (As an Alternative, I've used a meat tenderizer for waffle design and food processor plunger for circle design.)
12. Bake 12 minutes or until the edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

Chocolate – Add 2 Oz of Shaved Chocolate added to the Chopped Nuts ...Or, for even more Chocolate Flavor, add any combination of; substitute ½ Cup (42g) Cacao Powder for ¼ Cup (30g) Flour, and/or add ½ Cup (42g) Cacao Nibs, and/or add 8 Oz (227g) Dark Chocolate Chips.

Flavoring – Substitute Orange/Lime/Lemon Oil and/or Zest for Vanilla/Almond/Hazelnut Extract.

Orange – When going for extra Orange Flavor, I've added 8 Oz (227g) Orange "Jammy" Bits (from King Arthur) with the Nuts.