
Double Chocolate Sour Cream Cookies

Ingredients:

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 (340g)	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.