
Double Chocolate Cottage Cheese Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
½ Cup (42g)	Cocoa Powder
1 Tsp	Baking Soda
½ Tsp EACH	Baking Powder & Salt
1 Tsp	Cinnamon
2 Cups (396g)	White Sugar
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1 Cup (225g)	Cottage Cheese or Ricotta
2 Tsp	Kahlua or Vanilla
2	Eggs, Large @ Room Temp
8 Oz (227g)	Almonds; Slivered, Roasted/Toasted, & Coarse Chopped
¼ Cup (35g)	Cacao Nibs (Optional)
1 Cup (227g)	Chocolate Chips/Chunks; minimum Cacao of 60%
~1 Cup	Powdered Sugar (for Coating)

Yield: ~62 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Cocoa Powder, Baking Soda & Powder, Salt, and Cinnamon.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Cottage Cheese/Ricotta and blend well.
4. Add Kahlua/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 Almonds, Cacao Nibs, and 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. Add Powdered Sugar, for Coating, to a Small Bowl.
11. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled), roll Scoops in Powdered Sugar, and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into a Ball before Coating with the Powdered Sugar.
12. 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.