

Chocolate Crinkle Cookies

Prep time: 2 hours, 10 minutes

Ingredients

4 ounces unsweetened chocolate, finely chopped
1/4 cup vegetable oil
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon fine salt
2 cups granulated sugar
2 teaspoons vanilla extract
4 large eggs
1/2 cup powdered sugar

Directions

1. Whisk together flour, baking powder and salt.
2. In small saucepan, over low heat, add chocolate and oil. Melt chocolate, stirring often, until smooth. Remove from heat.
3. In a stand mixer, add sugar and melted chocolate. Using the paddle attachment, mix for 2 minutes on medium speed. Stop mixer, scrape sides and return to medium speed. Add vanilla and eggs, one at a time. Stop mixer again, scrape sides and resume mixing on low speed. Add flour mixture and mix until just incorporated. Stop mixer, scrape sides and refrigerate for 2 hours until dough is firm.
4. Heat the oven to 350°F and line baking sheet with parchment paper.
5. Roll dough into 1" balls, roll in powdered sugar and place on baking sheet 2" apart.
6. Bake for 10-12 minutes, or until edges of cookies are set.
7. Let cool on cookie rack and then devour with milk. ;)