

Double Chocolate Crinkles

adapted from Runs With Spatulas blog

½ cup vegetable oil
½ cup cocoa
2 oz unsweetened chocolate, melted
2 cups sugar
4 eggs
2 tsp vanilla extract
2 cups flour
2 tsp baking powder
½ tsp salt
1 cup chocolate chips
1 cup powdered sugar

Mix oil, cocoa, melted chocolate, and sugar.

Blend in eggs, 1 at a time.

Add vanilla extract.

Stir in flour, baking powder, and salt.

Stir in chocolate chips.

Cover and refrigerate for several hours or overnight.

Preheat oven to 350. Line baking sheets with parchment paper.

Roll dough into teaspoon sized balls.

Roll each ball in powdered sugar.

Bake for 10-12 minutes

Makes 5-6 dozen cookies