

CHOCOLATE CRINKLE COOKIES



by todayscreativelife.com

Ingredients

- 3/4 cup unsweetened cocoa powder
- 1 1/2 cup sugar
- 1 1/2 cup all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup vegetable oil
- 3 eggs
- 1 1/2 teaspoon vanilla extract
- 1 cup powdered sugar

YIELD: 20

PREP TIME: 1 HOUR

COOK TIME: 10 MINUTES

TOTAL TIME: 1 HOUR 10 MINUTES

Directions

1. Mix the first 5 items together in a medium-size bowl (cocoa powder, sugar, flour, baking powder and salt). Set aside.
2. In another medium-size mixing bowl, combine oil, eggs and vanilla extract.
3. Use a mixer on low for about 20 seconds.
4. Slowly add the dry ingredients until the batter is completely mixed.
5. The batter will be thick and sticky.
6. Cover with plastic wrap and chill in your refrigerator for at least one hour.
7. Preheat oven to 350 degrees while you line your cookie sheets with a silicone baking mat or parchment paper.
8. Pour the powder sugar into a bowl. Using a spoon, take a large scoop of batter and roll into a ball, then roll around in the powdered sugar. Coat the dough ball completely.
9. Place on the prepared cookie sheet, about 2 inches apart. Bake for 10-12 min.

