



CHOCOLATE CRINKLES

INGREDIENTS

- 3/4 cup butter, melted
- 1/2 cup cocoa powder
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 6 ounces of semisweet chocolate chips (about 3/4 cup)
- 3/4 cup confectioner's sugar

DIRECTIONS

1. In large bowl, combine the melted butter, cocoa powder and sugar.
2. Whisk in the eggs and vanilla.
3. In medium sized bowl, combine the flour, baking powder, baking soda and salt.
4. Add the dry ingredients to the wet ingredients. Mix well.
5. Stir in chocolate chips.
6. **Refrigerate dough for at least 2 hours (or overnight).**
7. When ready to bake, heat oven to 350 F.
8. Pour confectioner's sugar into a small bowl.
9. Roll the dough into balls about the size of a ping pong ball. Place dough balls in the bowl of confectioner's sugar, and roll them around until evenly coated.
10. Place dough balls on a cookie sheet and bake for 10-11 minutes.
Cookies will be very soft and gooey.
11. Allow cookies to cool on a wire rack for about 5 minutes.
12. Dust cookies with remaining confectioner's sugar.
13. Allow cookies to cool completely before handling.