

Chocolate Crinkle Cookies

Submitted by Susan Malloy

Not original – saw this on TV

Whisk together in a bowl:

1 C All Purpose Flour

½ C Unsweetened Chocolate

½ t Salt

1 t Baking Powder

½ t Baking Soda

Mix all dry ingredients and set aside

Melt together 4 oz unsweetened chocolate bar (chopped) with 4 T unsalted butter in microwave (50% power for 2 – 3 minutes)

Whisk together in a separate bowl:

1 ½ C Light brown sugar

3 Eggs

4 t Espresso Powder (optional)

1 t Vanilla Extract

Add chocolate to wet ingredients and mix.

Let stand on counter for ten minutes.

Roll into balls (#30 portion scoop – about 2 T)

Place ½ C granulated sugar on a plate or shallow bowl and ½ C Powdered sugar on another plate or shallow bowl

Roll balls in granulated sugar and then roll in powdered sugar.

**Drop onto cookie sheet on parchment paper. Bake at 325 for 12 minutes.
Don't overcook.**