

## **Chocolate Crinkle Cookies Recipe**

- **Difficulty: Easy**
- **Category: Desserts, Holiday**
- **Cuisine: American**
- **Cooking Method: Baking**

**Servings: 20 yield(s)**

**Prep Time: 15 mins**

**Cook Time: 10 mins**

**Total Time: 25 mins**

### **Ingredients:**

- **2 cup Flour**
- **200 g Dark chocolate**
- **100 g Butter**
- **4 Eggs**
- **1 cup Granulated sugar**
- **2 tsp Baking powder**
- **1/4 tsp Kosher salt**
- **2 tbsp Cocoa powder**
- **1 tbsp Vanilla extract**

## **Instructions:**

- **Step 1:** In a medium mixing bowl, add granulated sugar, melted butter, and cocoa powder.
- **Step 2:** Mix with an electric hand mixer or with a whisk until well combined.
- **Step 3:** Add the melted dark chocolate, room temperature eggs, and vanilla extract. Mix again until the wet ingredients are well combined.
- **Step 4:** Sift the flour, baking powder, and salt.
- **Step 5:** Mix with the hand mixer until well combined, try not to overmix the batter.
- **Step 6:** Cover the batter with plastic wrap and refrigerate for 1-2 hours.
- **Step 7:** Preheat an oven to 170c (340f) and prep a parchment paper-lined baking sheet.
- **Step 8:** Scoop about 1 tbsp of the cookie batter with a tablespoon.
- **Step 9:** Shape the dough into a ball.
- **Step 10:** Place powder sugar into a small bowl. Roll and coat each cookie dough ball with a nice amount of powder sugar.
- **Step 11:** Place the cookies onto a parchment paper-lined baking sheet and bake in a preheated oven for 10-12 minutes.
- **Step 12:** Let the cookies cool on the baking sheet for at least 10 minutes, then move them to a wire rack to cool completely.