

# Chocolate Crinkles

This classic cookie is beautiful. We like using them on our cookie trays each year at Christmas. With its Appaloosa coating of confectioners' sugar, the cracks that form in the surface as it bakes make it a miniature work of art. Nevertheless, the true reward comes in the eating. Just barely crisp at the edges, soft and almost brownie-like in the center, these cookies are sure to make a lasting impression.

1 ½ cups (6 ¼ ounces) unbleached all-purpose flour  
1 ½ cups (10 ½ ounces) sugar  
1 ½ teaspoons baking powder  
¾ teaspoon salt  
6 Tablespoons unsalted butter, melted  
¾ cup (2 ¼ ounces) dutch cocoa powder  
3 Large Eggs  
½ teaspoon vanilla extract  
¾ cup (3 ounces) confectioners' sugar, for coating cookies.

1. *Preheat the oven to 350 degrees F. Lightly grease (or line with parchment) two baking sheets.*
2. *In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt, set aside.*
3. *Combine the melted butter with the cocoa in a medium-sized bowl and stir until the mixture is smooth. Cool to lukewarm. Add eggs and vanilla, stir to combine, then add this mixture to the dry ingredients. Mix thoroughly, until the flour is evenly moistened. The dough will seem too dry at first, but keep mixing and it will become the consistency of stiff brownie batter.*
4. *Scoop the dough into balls with tablespoon cookie scoop or by the heaping tablespoon, and roll each ball of dough in confectioners' sugar to coat. Lace the cookies on the prepared baking sheets.*

*5. Bake the cookies for 12 to 14 minutes. They'll spread out and form cracks, and the insides may look a little wet, but that's okay. For a crisper cookie, leave in the oven a few minutes longer. Remove the cookies from the oven and let them cool on the pan for 5 minutes before transferring them to a rack to cool completely.*

*Yields: 2 dozen cookies  
Baking temp: 350 degrees  
Baking time: 12-14 minutes*