

Double Chocolate Crinkle Cookies

Ingredients:

- ½ cup (115g) butter, softened
- ½ cup (100g) sugar
- ½ cup (100g) packed brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup (125g) all-purpose flour
- ½ cup + 2 Tablespoons (51g) unsweetened cocoa powder
- 1 teaspoon baking soda
- ⅛ teaspoon salt
- 1 cup (180g) chocolate chips (semi-sweet, dark chocolate, etc), chopped small

For rolling:

- 3 Tablespoons (35g) sugar
- 1 cup (120g) powdered sugar, for rolling

Directions:

1. With a hand mixer, beat the butter, sugar, and brown sugar together on medium high speed until fluffy and light in color. Add the egg and vanilla extract, and beat until combined.
2. In a separate bowl, whisk the flour, cocoa powder, baking soda, and salt together until combined. With the mixer running on low speed, slowly pour into the wet ingredients.
3. Beat on low until combined and then beat in the chocolate chips. The cookie dough will be thick and very sticky.
4. Cover dough tightly and chill in the refrigerator for at least 3 hours. Chilling is mandatory for this sticky cookie dough.
5. Preheat the oven to 350°F (177°C). Line large baking sheets with parchment paper or silicone baking mats.
6. Remove cookie dough from the refrigerator and scoop about 2 Tablespoons of dough then roll them into balls.
7. Roll each ball in sugar, then roll in the powdered sugar.
8. Place balls 3 inches apart on the baking sheets and sprinkle with more powdered sugar if needed.
9. Bake the cookies for 11-12 minutes or until the edges appear set and the centers still look soft.
10. Cool cookies for 5 minutes on the baking sheet, and then transfer to a cooling rack to cool completely. The cookies will slightly deflate as they cool.