

## Chocolate Krinkle Cookies

(Michelle Davidson)

### Ingredients:

- ½ cup of neutral oil (canola, vegetable, etc)
- 4 ounces of unsweetened chocolate, chopped
- 2 cups of sugar
- 4 eggs
- 2 cups flour
- 2 tsp baking powder
- ½ tsp salt
- 2 tsp vanilla
- 1 cup powdered sugar
- Optional: 1 tsp instant espresso
- Optional: for mint chocolate krinkles add 1 tsp of mint extract

### Directions

1. Mix together flour, salt, and baking powder and set aside.
2. Melt chocolate over a double boiler or in the microwave in 15 second blasts, stirring frequently so as not to burn.
3. Mix in oil and sugar until fully incorporated.
4. Mix in eggs one at a time.
5. Add flour mixture a little at a time, mixing after each addition.
6. Refrigerate over night (or at least 4 hours, you really want them cold)
7. Once the dough has chilled, preheat the oven to 350°F. Line two large baking sheets with parchment paper. Place the powdered sugar in a small bowl.
8. Using a small ice cream scoop or tablespoon, scoop the chilled dough and roll into roughly one-inch balls. Roll the dough balls (that you will bake) in powdered sugar until well coated and place on the prepared baking sheet about 2 inches apart.
9. Bake for 10 to 12 minutes or until the edges of the cookies are firm and the center is puffed but still appears slightly gooey. Let them cool on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.