

Chocolate Crinkle Cookies

★★★★★ *_5 from 1 reviews*

Yield: 24-28 Cookies
Method: Oven

Category: Dessert
Cuisine: American

INGREDIENTS

- 1 1/2 cups (180g) all-purpose flour
- 1 cup (200g) sugar
- 1/2 cup (115g) packed brown sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 6 tbsp (90g) unsalted butter, melted and slightly cooled
- 3/4 cup (65g) unsweetened natural cocoa powder
- 3 large eggs, room temperature
- 1 tsp vanilla extract
- 1 cup (120g) powdered sugar



Dutch process cocoa

INSTRUCTIONS

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
2. Whisk the flour, sugar, brown sugar, baking powder and salt together in a large bowl. Set aside.
3. Combine the melted butter and cocoa powder in a medium bowl. The mixture will be very thick, almost like a paste.
4. Stir in the eggs and vanilla extract.
5. Pour into the dry ingredients and, using a handheld or stand mixer fitted with a paddle attachment, beat it all together on medium-high speed. The mixture may seem dry at first, but will come together as you continue to mix.
6. Measure one tablespoon of the dough. Gently roll into a ball, then roll each ball in confectioners' sugar to coat.
7. Place balls about 3 inches apart on the baking sheets. Bake for 12-13 minutes. The cookies will slightly spread and form cracks. The centers will look soft.
8. Remove from the oven and allow to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.
9. Cookies will stay fresh in an airtight container at room temperature for up to 1 week.

Hand Mixer works fine for all.

Don't Panic

Small rubber scraper, and push off into sugar.

Cool thoroughly, like outside.

NOTES

Heed advice!

Eggs must be room temperature. They won't properly mix into the butter-cocoa mixture if they're cold. For the butter, melt it in the microwave or on the stovetop before beginning so it has time to cool down slightly – we don't want to cook the eggs.

Did you make this recipe?

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