

Chocolate Crinkle Cookies

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Makes four dozen. This recipe includes refrigeration overnight.

Ingredients:

- 1 1/3 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup vegetable oil
- 1 cup unsweetened cocoa powder
- 4 large eggs
- 2 teaspoons vanilla extract
- 3/4 cup powdered sugar

Instructions:

Step 1: Whisk together flour, baking powder, and salt. Set aside.

Step 2: With electric stand mixer with paddle attachment, blend together sugar and oil.

Step 3: Mix in cocoa powder and blend well.

Step 4: Beat in eggs and vanilla.

Step 5: Add in flour mixture and mix until blended.

Step 6: Cover dough and refrigerate overnight.

Step 7: Next day: preheat oven to 350 degrees Fahrenheit.

Step 8: Grease baking sheet.

Step 9: Place powdered sugar in a small mixing bowl.

Step 10: Remove about 1/4 of the dough from the refrigerator to work with.

Step 11: Scoop dough out and shape in balls (about one inch diameter) and roll in powdered sugar and place on baking sheet about two inches apart.

Step 12: Bake 10–13 minutes until nearly set.

Step 13: Cool on baking sheet and then transfer to wire rack.

Step 14: Store cookies in airtight container once they are cooled.