

## Chocolate Crinkles

*makes 8-10 cookies*

- 1/4 cup unsweetened cocoa powder
- 1/2 cup sugar, plus some for rolling
- 1/8 cup vegetable oil
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 cup powdered sugar

In a medium bowl, mix together cocoa, sugar, and vegetable oil. Beat in egg, then stir in the vanilla. Add flour, baking powder, and salt; when all 3 are added stir them combine with cocoa mixture, just until no dry streaks remain.

If dough is too sticky to handle, chill for 20 minutes

Preheat oven to 350 degrees F.

Line cookie sheets with parchment paper. Roll dough into one inch balls. Roll each ball in granulated sugar (this creates barrier so powdered sugar doesn't absorb into cookie), then in powdered sugar before placing onto prepared cookie sheets.

Bake in preheated oven for 8 to 10 minutes.

Let stand on the cookie sheet for a minute before transferring to wire racks to cool.