

THE CULINARY

Playground



Chocolate Crinkles

makes 8 cookies

¼ cup unsweetened cocoa powder
1/2 cup sugar, plus some for rolling
2 tablespoons vegetable oil
1 egg
½ teaspoon vanilla extract
1/2 cup all-purpose flour
½ teaspoon baking powder
1/8 teaspoon salt
1/2 cup confectioners' sugar

In a medium bowl, mix together cocoa, sugar, and vegetable oil. Beat in eggs, then stir in the vanilla.

In a separate bowl combine the flour, baking powder, and salt; stir into the cocoa mixture.

If dough is too hard to handle, cover dough, and chill for at least 2 hours, or flatten on a plate and freeze for 45 minutes.

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper. Roll dough into one inch balls. Roll each ball in sugar, then in confectioners' 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.