



# 12 Days of Christmas Cookies

## Chocolate Crinkles

Makes: 42

### Ingredients:

1 stick salted butter, cubed  
6 oz semisweet chocolate, chopped  
1 ½ cups all-purpose flour  
½ cup unsweetened cocoa powder  
1 tsp baking powder  
¼ tsp baking soda  
¼ tsp salt  
½ cup packed light brown sugar  
3 large eggs  
2 tsp vanilla extract  
1 ½ cups granulated sugar  
1 cup powdered sugar



### Directions:

In a medium bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt. Mix together butter and chocolate in a double broiler, let melt for 3 min. (Or use microwave, checking often, until just melted.) Set aside.

In a large mixing bowl, mix brown sugar, eggs, vanilla, and ½ cup sugar, until light and smooth. Add the melted chocolate and beat until combined. Add the flour mixture to the mixer and beat until just combined. Cover the dough and refrigerate for at least 2 hours but no more than 4 hours.

Preheat oven to 350°. Line two baking sheets with parchment paper.

Pour the remaining 1 cup sugar in a bowl. Add the powdered sugar to a second bowl. Scoop the dough into 1tbsp balls. Roll in the sugar, then powdered sugar. Place two inches apart on baking sheet. Bake 10-12 minutes. Tops of cookies will be cracked. Let cool for 5 min on baking sheet then move to cooling rack to cool completely.

