|  |  |
| --- | --- |
| **Chocolate Crinkles II** |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| recipe image | |  |  | | --- | --- | | **Rated:** | rating |   **Submitted By:**Ingrid  **Photo By:**Shalaine\_1   |  |  | | --- | --- | | **Prep Time:**20 Minutes  **Cook Time:**12 Minutes | **Ready In:**5 Hours  **Servings:**36 | |

"Chocolate cookies coated in confectioners' sugar...very good!"

**INGREDIENTS:**

|  |  |
| --- | --- |
| 1/2 cup unsweetened cocoa powder  1 cup white sugar  1/4 cup vegetable oil  2 eggs  1 teaspoon vanilla extract | 1 cup all-purpose flour  1 teaspoon baking powder  1/4 teaspoon salt  1/4 cup confectioners' sugar |

**DIRECTIONS:**

*You have scaled this recipe's ingredients to yield a new amount (36). The directions below still refer to the original recipe yield (72).*

|  |  |
| --- | --- |
| **1.** | In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours. |
| **2.** | Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. Roll dough into one inch balls. I like to use a number 50 size scoop. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets. |
| **3.** | Bake in preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a minute before transferring to wire racks to cool. |