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| **Chocolate Crinkles II** |   |

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| recipe image |

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| **Rated:** | rating |

**Submitted By:**Ingrid**Photo By:**Shalaine\_1

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| **Prep Time:**20 Minutes**Cook Time:**12 Minutes | **Ready In:**5 Hours**Servings:**36 |

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

**INGREDIENTS:**

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| 1/2 cup unsweetened cocoa powder1 cup white sugar1/4 cup vegetable oil2 eggs1 teaspoon vanilla extract | 1 cup all-purpose flour1 teaspoon baking powder1/4 teaspoon salt1/4 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).*

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| **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. |