

Chocolate Crinkle Cookies

Yield: about 20 Cookies **Total Time:** 3.5 hours

Ingredients:

- 1 cup all purpose flour
- ½ cup + 2 tbsp unsweetened cocoa powder
- 1 tsp baking soda
- ⅛ tsp salt
- ½ cup unsalted butter, softened (1 stick)
- ½ cup granulated sugar
- ½ cup light brown sugar, packed
- 1 large egg
- 1 tsp vanilla extract
- 1 cup confectioners' sugar, for rolling

Directions:

- Whisk together flour, cocoa powder, baking soda, and salt.
- In a separate bowl, cream the butter and sugars together until fluffy and light. Then, add in the egg and vanilla extract.
- Gradually, mix the dry ingredients into the wet until completely combined. The dough will be sticky and thick.
- Split the dough in half and shape into two disks. Refrigerate for a minimum of three hours or up to three days.
- After taking the dough out of the fridge, allow to rest at room temperature for 20 minutes.
- Preheat oven to 350°F and line two baking sheets with parchment paper or a non-stick silicone baking mat.
- Scoop about 1.5 tbsp of dough and roll into balls. Roll the balls in confectioners' sugar and place on baking sheet about 1-2 inches apart.
- Bake for 8-9 minutes. Rotate the sheet after 5 minutes for even baking.
- Allow to cool for 5 minutes and transfer to baking sheet.