

Chocolate Crinkles II



Rated: ★★★★★

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

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.