

# Chocolate Crinkle Cookies

★★★★★ \_5 from 1 reviews

**Yield:** 24-28 Cookies  
**Method:** Oven

**Category:** Dessert  
**Cuisine:** American

## INGREDIENTS

- 1 1/2 cups (180g) all-purpose flour
- 1 cup (200g) sugar
- 1/2 cup (115g) packed brown sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 6 tbsp (90g) unsalted butter, melted and slightly cooled
- 3/4 cup (65g) unsweetened natural cocoa powder
- 3 large eggs, room temperature
- 1 tsp vanilla extract
- 1 cup (120g) powdered sugar



Dutch process cocoa

## INSTRUCTIONS

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
2. Whisk the flour, sugar, brown sugar, baking powder and salt together in a large bowl. Set aside.
3. Combine the melted butter and cocoa powder in a medium bowl. The mixture will be very thick, almost like a paste.
4. Stir in the eggs and vanilla extract.
5. Pour into the dry ingredients and, using a handheld or stand mixer fitted with a paddle attachment, beat it all together on medium-high speed. The mixture may seem dry at first, but will come together as you continue to mix.
6. Measure one tablespoon of the dough. Gently roll into a ball, then roll each ball in confectioners' sugar to coat.
7. Place balls about 3 inches apart on the baking sheets. Bake for 12-13 minutes. The cookies will slightly spread and form cracks. The centers will look soft.
8. Remove from the oven and allow to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.
9. Cookies will stay fresh in an airtight container at room temperature for up to 1 week.

Hand Mixer works fine for all.

Don't Panic

Small rubber scraper, and push off into sugar.

Cool thoroughly, like outside.

## NOTES

Heed advice!

*Eggs must be room temperature. They won't properly mix into the butter-cocoa mixture if they're cold. For the butter, melt it in the microwave or on the stovetop before beginning so it has time to cool down slightly – we don't want to cook the eggs.*

### Did you make this recipe?

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