

Chocolate Crinkles

Slightly adapted from [Betty Crocker's Cooky Book](#)

Makes about 5 dozen cookies, more or less, depending on how big you roll them.

- ½ cup vegetable oil
- 4 oz. unsweetened baking chocolate (Baker's is fine)
- 2 cups granulated sugar
- 2 teaspoons vanilla
- 4 eggs
- 2 cups all-purpose flour (Gold Medal if possible), sifted
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup powdered sugar



Melt chocolate in a high quality saucepan or double boiler, or very carefully in the microwave. Be careful not to burn. Let cool.

Mix oil, chocolate, granulated sugar and vanilla. Blend in eggs, one at a time, until well mixed.

Stir in flour, baking powder and salt. Cover; refrigerate at least 3 hours or overnight.

Heat oven to 350°F. Line cookie sheets with parchment paper and grease with shortening or cooking spray.

Pick up about 2 teaspoons of dough at a time and shape into balls. Roll around in the powdered sugar to coat. Make sure you coat well.

Place about 1-2 inches apart on cookie sheets.

Bake about 13 minutes or until almost no imprint remains when touched lightly in center. This will vary depending on the heat of your oven.

Let cool and serve. Freeze extras, using wax paper to separate layers of cookies.

Recipe printed from [Peaches and Cake](#), 2011.

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