

CHOCOLATE CRINKLES

Prep time: 20 min | Cook time: 10 -12 min | Total time: 2 hr 40 min | Yield: 5 doz
2 inch cookies

INGREDIENTS

1/3 cups bittersweet chocolate chips	2 teaspoons espresso powder
1 stick of butter, room temperature	1/2 teaspoon baking powder
2/3 cup super fine sugar	1/4 teaspoon salt
3 large eggs	1 2/3 cup flour
2 teaspoons vanilla	Powdered sugar sifted for coating

DIRECTIONS

- 1 Place the chocolate and butter in a small saucepan or microwave-safe bowl, and heat or microwave until the butter melts. Remove it from the heat, and stir until the chocolate melts and the mixture is smooth.
- 2 In a separate bowl, beat together the sugar, eggs, vanilla and espresso powder. Stir in the chocolate mixture, baking powder and salt, then the flour. Chill the dough for 2 to 3 hours, it'll firm up considerably.
- 3 Preheat the oven to 325°F. Lightly grease a couple of baking sheets, or line them with parchment.
- 4 Put about a cup of confectioners' sugar into a shallow bowl. Use a small ice cream scoop about 1 1/4 " in diameter. Drop the balls in the confectioners' sugar as you go.
- 5 Place the cookies on the prepared baking sheets, leaving about 1 1/2" between them.
- 6 Bake the cookies for 10 to 12 minutes.
- 7 Remove the cookies from the oven, and allow them to cool on a rack. Store them at room temperature, well wrapped, for several days; freeze for longer storage.