Chocolate Crinkles

NIBBLEDISH CONTRIBUTOR

Ingredients

*from sugarcrafter.net
8 ounces semisweet chocolate pieces
4 tbsp unsalted butter
1/2 cup sugar
2 tsp vanilla extract
2 eggs
1 1/2 cups whole wheat flour
1/4 tsp cinnamon
1/4 tsp salt
1/2 tsp baking powder
Powdered sugar for rolling the batter in

Instructions

1. Using a double boiler, melt together the chocolate and the butter, stir to make sure it doesn't burn. Remove from heat right after.

2. In another bowl, beat together the eggs and sugar until fluffy, then beat in the vanilla extract. Stir the chocolate mixture into the egg and sugar mixture.
3. On a piece of wax paper, sift together flour, cinnamon, salt and baking powder
4. Add the powder mixture into the chocolate one slowly (half, mix, then the second half...so its's even)
5. Cover the mixing bowl and refrigerate for around 2 hours. I left mine until the next day, unfortunately I left it in a metal mixing bowl which meant I couldn't microwave (recommended 15 sec in microwave, just until the dough is easy enough to work with). I had to wait patiently for the dough to soften up.
6. While you're waiting, preheat the oven for 162 C/325 F. Roll 1 1/2 inch diameter

balls with the dough, and cover each one completely in powdered sugar. Don't be afraid to go overboard with the sugar, I found that I was being a bit too stingy with it with my first batch, and it sort of just melted into the batter - not so pretty. The thicker the powder sugar, the more will stay on the cookie so it has the crinkled effect when it's done.

7. Bake on a baking sheet for about 10-12 min. Don't over bake them! They need to be fudge-y, so just bake until the edges are firm, and you can remove from oven - they'll keep cooking for a few minutes after their out so don't worry!
8. ENJOY (after 5 min of cooling)