

Chocolate Crinkle Cookies

These soft, fudgy chocolate crinkle cookies are a classic holiday treat that's almost as fun to make as they are to eat!

- 1 cup cocoa powder
- 1 3/4 cups white granulated sugar
- 1/2 cup vegetable oil 120mL
- 4 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon espresso powder optional
- 3/4 teaspoon salt
- 1 cup powdered sugar



1. In a large bowl sift together the flour, baking powder and salt. Whisk together and set aside.
2. Add the oil and granulated sugar to the bowl of a stand mixer fitted with a paddle attachment and beat together. Scrape bowl down and mix until combined.
3. Add the cocoa powder in and mix on low scraping the bowl down halfway through. If you're using the espresso powder you can add in at this point.
4. Add the eggs and vanilla then mix until well combined.
5. Dump the flour mixture in and mix on low. Scrape bowl down and mix until combined.
6. Cover in plastic and refrigerate overnight or for at least 4 hours. (much easier to work with when the dough is chilled and firm)
7. Preheat oven to 350F. Use a small ice cream scoop or tablespoon to scoop out the chilled dough and roll into roughly one inch balls with your clean palms.
8. Roll dough in powdered sugar and place on parchment lined baking sheet about 2 inches apart.
9. Bake for 10-12 minutes at 350F.

The cookies' edges will be set but the center will finish baking out of the oven.