



Chocolate Crinkle Cookies

Ingredients

- 1 ½ cups granulated sugar
- 1 ½ cups flour
- ¾ cup unsweetened cocoa powder
- 2 tsp baking powder
- ¼ tsp salt
- 3 eggs
- ½ cup vegetable oil
- 1 ½ tsp vanilla extract
- ½ cup powdered sugar

Directions

1. In a medium bowl, combine granulated sugar, cocoa powder, flour, baking powder, and salt.
2. In a large bowl, mix vegetable oil, vanilla, and eggs. Slowly add the dry mixture until combined.
3. Cover and chill the dough for a few hours or overnight.
4. Preheat oven to 350 and line baking sheets with parchment paper.
5. Put the powdered sugar in a small bowl.
6. Scoop 1 tablespoon of dough, roll it into a ball, and roll in the powdered sugar until it is covered. (This doesn't have to be perfect, there can be some cookie dough showing!)
7. Space cookies at least two inches apart.
8. Bake for 10-12 minutes. (The tops of the cookies will have cracks on them)
9. Allow the cookies to cool for 5-10 minutes before transferring to a cooling rack.

