



## Chocolate Crinkle Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



48

CALORIES



105 kcal

DESSERT

### Ingredients

- 2.5 cups flour with knife all-purpose
- 2 teaspoons double-acting baking powder
- 0.5 teaspoon salt
- 5 ounces baker's chocolate unsweetened such as ghirardelli) chopped
- 8 tablespoons butter unsalted cut into  $\frac{1}{2}$ -inch pieces (1 stick)
- 1 teaspoon espresso powder instant
- 4 large eggs
- 1 cup granulated sugar

- 1 cup t brown sugar dark packed
- 2 teaspoons vanilla extract
- 1 cup powdered sugar

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- plastic wrap
- aluminum foil
- microwave

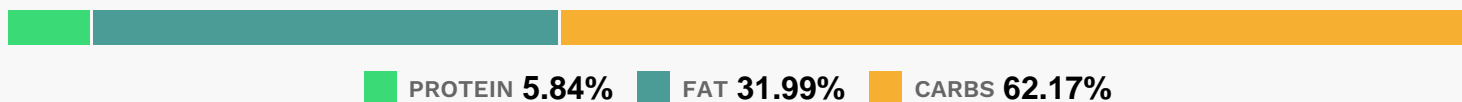
## Directions

- In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- Combine the chocolate and butter in a small, microwave-safe bowl. Microwave in 20-second intervals, stirring between each bout of heat, until almost melted. The chocolate will continue to melt as it sits. (This technique ensures the chocolate mixture will not get too hot and scorch.)
- Add the espresso powder and stir until completely melted and smooth.
- In a large bowl, whisk the eggs with the granulated sugar, brown sugar, and vanilla extract. Use a whisk to smash any lumps of brown sugar.
- Whisk in chocolate mixture.
- Add the flour mixture and whisk until evenly combined. (Note that the mixture will be very wet, more like cake batter than cookie dough.) Cover the bowl with plastic wrap and chill until firm enough to roll -- at least 2 hours or longer if necessary.
- Position two racks in the center of the oven and preheat to 350°F. Line two baking sheets with parchment paper and place the Confectioners' sugar in a small bowl.
- Roll the chilled dough into  $\frac{1}{2}$ -inch balls, then roll each ball in confectioners sugar. (If the dough gets sticky, wash your hands and then dust them with confectioners sugar before

proceeding.) Arrange 12 balls evenly on each baking sheet, then place remaining dough back in the refrigerator.

- Bake the cookies for 9 to 12 minutes, rotating the pans from top to bottom and front to back midway through, or until puffy and almost dry between the cracks. Cool the cookies on the pans for a few minutes, then transfer to a rack to cool completely. Repeat with the remaining cookie dough. Store the cookies in an airtight container at room temperature.
- Freezer-Friendly Instructions: The cookie dough can be frozen for up to 3 months. Scoop the dough into balls, roll in confectioners' sugar, let set on a baking sheet in the freezer, then place in a sealable bag and press out as much air as possible.
- Bake as needed directly from the freezer. (Allow 1 to 2 minutes longer in the oven.) To freeze after baking, let the cookies cool completely and then store in an airtight container, separating layers with parchment paper or aluminum foil. Before serving, remove the cookies from the container and let them come to room temperature.

## Nutrition Facts



### Properties

Glycemic Index: 4.94, Glycemic Load: 6.55, Inflammation Score: -1, Nutrition Score: 2.5569565386876%

### Flavonoids

Catechin: 1.9mg, Catechin: 1.9mg, Catechin: 1.9mg, Catechin: 1.9mg, Epicatechin: 4.19mg, Epicatechin: 4.19mg, Epicatechin: 4.19mg, Epicatechin: 4.19mg

### Nutrients (% of daily need)

Calories: 105.01kcal (5.25%), Fat: 3.91g (6.02%), Saturated Fat: 2.29g (14.34%), Carbohydrates: 17.1g (5.7%), Net Carbohydrates: 16.44g (5.98%), Sugar: 11.13g (12.37%), Cholesterol: 20.52mg (6.84%), Sodium: 50.3mg (2.19%), Alcohol: 0.06g (100%), Alcohol %: 0.26% (100%), Caffeine: 3.02mg (1.01%), Protein: 1.61g (3.21%), Manganese: 0.17mg (8.64%), Copper: 0.11mg (5.55%), Selenium: 3.85µg (5.5%), Iron: 0.95mg (5.25%), Vitamin B1: 0.06mg (3.82%), Folate: 14.82µg (3.7%), Vitamin B2: 0.06mg (3.32%), Phosphorus: 31.56mg (3.16%), Magnesium: 12.18mg (3.05%), Fiber: 0.67g (2.67%), Zinc: 0.39mg (2.59%), Vitamin B3: 0.44mg (2.2%), Calcium: 20.58mg (2.06%), Vitamin A: 80.81IU (1.62%), Potassium: 45.04mg (1.29%), Vitamin B5: 0.11mg (1.06%)