



## Crinkles

 Vegetarian  Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



82 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 2 teaspoons double-acting baking powder
- 1 cup confectioners' sugar
- 4 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 4 ounce chocolate unsweetened
- 2 teaspoons vanilla extract
- 0.5 cup vegetable oil

2 cups sugar white

## Equipment

baking sheet

oven

## Directions

Melt chocolate over low heat.

Remove from heat and add cooking oil and granulated sugar.

Add one egg at a time, mixing well.

Add vanilla, flour, baking powder and salt; mixing well after each additional ingredient.

Chill for several hours or overnight.

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

Roll dough into balls about 1/2 inch in diameter.

Roll balls in powdered sugar.

Place about 2 inches apart on cookie sheets.

Bake 10 to 12 minutes.

## Nutrition Facts



**PROTEIN 6.03%** **FAT 22.01%** **CARBS 71.96%**

## Properties

Glycemic Index:4.94, Glycemic Load:8.74, Inflammation Score:-1, Nutrition Score:2.0086956309236%

## Flavonoids

Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg

## Nutrients (% of daily need)

Calories: 82.43kcal (4.12%), Fat: 2.12g (3.26%), Saturated Fat: 0.96g (5.98%), Carbohydrates: 15.57g (5.19%), Net Carbohydrates: 15.03g (5.47%), Sugar: 10.83g (12.04%), Cholesterol: 13.64mg (4.55%), Sodium: 47.92mg (2.08%), Alcohol: 0.06g (100%), Alcohol %: 0.29% (100%), Protein: 1.3g (2.61%), Manganese: 0.14mg (6.79%), Selenium:

3.15µg (4.5%), Copper: 0.09mg (4.37%), Iron: 0.74mg (4.12%), Vitamin B1: 0.05mg (3.06%), Folate: 11.92µg (2.98%),  
Vitamin B2: 0.05mg (2.77%), Phosphorus: 26mg (2.6%), Magnesium: 9.38mg (2.34%), Fiber: 0.53g (2.13%), Zinc:  
0.31mg (2.08%), Vitamin B3: 0.34mg (1.71%), Calcium: 15.16mg (1.52%), Vitamin K: 1.09µg (1.04%)