



CHOCOLATE CRINKLE COOKIES

BY Caterina Romano's kitchen

INGREDIENTS

WET INGREDIENTS

4 large eggs

½ cup of olive oil

1 ¾ cups of granulated sugar

2 TBSP of vanilla bean extract

1 cup of Dutch processed cocoa

DRY INGREDIENTS

2 cups of AP flour

2 TSP of baking powder

¾ TSP of kosher salt

OTHER INGREDIENTS

2 cups of icing sugar

DIRECTIONS

THIS COOKIE IS A TWO-DAY PROCESS

WET INGREDIENTS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the eggs and olive oil and allow to mix.
2. Add the granulated sugar and mix at medium speed for 5 minutes so that the sugar breaks down.
3. Add the vanilla and cocoa and allow to mix.

DRY INGREDIENTS

4. In a large bowl with the flour add the baking powder and kosher salt and mix.
5. Add the dry ingredients to the wet one tablespoon at a time. In the process do a couple of scrape downs.
6. Transfer the chocolate batter to a glass bowl, plastic wrap it and refrigerate for a minimum of 24-48 hours.
7. Preheat oven to 350 DF.
8. Line your baking tray with parchment paper.
9. Use a 2 TBSP scooper, fill it with the chocolate batter and roll into a meatball. Dip the cookie into the icing sugar and coat all sides. If the icing sugar dries out because your room is hot, just dip it a second time in the icing sugar. Place cookie on your baking tray 2" apart.
10. Bake for 12 minutes. Once the edges are nice and firm and you see the lovely crinkle, you know that the cookies are ready.
11. Allow the cookies to cool for a minimum of 1 hour.

ENJOY THE CHOCOLATE CRINKLE COOKIES