

Chocolate Crinkle Cookies

SERVINGS: 12 MAKES 12-14 COOKIES, DEPENDING ON SIZE PREP TIME: 10 MINS

COOK TIME: 10 MINS TOTAL TIME: 20 MINS

These Chocolate Crinkle Cookies are one of my favorite Christmas cookie recipes! Also called snowcaps, they are fudgy and soft in the middle, like a brownie.



Ingredients

- 1 cup all-purpose flour (5 ounces by weight)
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/4 tsp salt
- 3/4 cup granulated sugar
- 1/3 cup oil*
- 2 large eggs
- 1 tsp vanilla extract
- 3/4 cup confectioner's sugar for rolling

Instructions

1. In a bowl, whisk to combine the flour, cocoa, baking powder, and salt.
2. In another bowl, whisk to combine the sugar, oil, eggs, and vanilla.
3. Add the dry ingredients to the wet, and mix until no flour streaks remain. Chill the dough for at least 4 hours and up to overnight.
4. Use a medium (1.5 tbsp) cookie scoop to portion out the dough, then roll into balls. They should be about 1" in diameter.
5. Preheat oven to 350F. Line a baking sheet with a silicone mat or parchment paper.
6. Roll the balls in confectioner's sugar until generously and completely coated, then place 12 on a sheet pan.
7. Bake for 9-10 minutes, until the cookies are crinkled and puffed up into a mound shape. You want to underbake this type of cookie, so it's fine if it looks a little raw in the cracks, as it will continue cooking slightly out of the oven.
8. Let cool slightly to set, then enjoy!

Notes

*Any neutral oil works, and I actually even like olive oil.

Nutrition

Calories: 190kcal, Carbohydrates: 30g, Protein: 3g, Fat: 7g, Saturated Fat: 1g, Cholesterol: 31mg, Sodium: 92mg, Fiber: 2g, Sugar: 20g

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