



Old-fashioned, fun, and easy to make, these drop cookies have a soft, smooth texture beneath an attractive crackled exterior. ♦ The dough is formed into balls, then rolled to coat with sugar. When baked, the cookies expand, leaving craters of dark chocolate that contrast with the white sugar coating.

♦ Powdered sugar gives the most dramatic color contrast and cinnamon-sugar the most delicious flavor – at least to my taste. Chocoholics may choose to roll the cookies in cocoa powder for a more intense chocolate experience!

♦ Melt the butter and chocolate together in a small heavy saucepan over very low heat.

## CHOCOLATE CRINKLES

½ cup (1 stick) butter, melted, cooled	2 teaspoons vanilla
4 ounces (4 squares) unsweetened chocolate, melted, cooled	2 teaspoons baking powder
1½ cups sugar	2 cups all-purpose flour
3 large eggs	Confectioners' sugar or cinnamon-sugar for rolling

PREHEAT OVEN to 375°F. Adjust oven rack to middle position. Lightly spray or grease cookie sheets.

Stir melted butter, melted chocolate, sugar, eggs, vanilla, and baking powder in large bowl until blended. Stir in flour just until thoroughly combined.

Form dough into 1-inch balls, roll each ball in sugar, and place 2 inches apart on prepared cookie sheets. Bake in batches for 8 to 10 minutes or just until set but still soft and tops are crackled; do not overbake. Transfer cookies to rack to cool. Makes about 3 dozen cookies.

All the Best Cookies  
by Joie Warner,  
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