

YIELD: 26 COOKIES

DAIRY FREE CHOCOLATE CRINKLE COOKIES

These beautiful cookies easy to make with my simple tick and taste like brownies

PREP TIME

10 minutes

COOK TIME

12 minutes

TOTAL TIME

22 minutes



INGREDIENTS

- 1 cups all-purpose flour (130 grams)
- 1/2 cup unsweetened cocoa powder (65 grams)
- 1/2 cups brown sugar, packed (165 grams)
- ¼ cup white sugar (50 grams)
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1/4 cup oil (60 milliliters)
- 2 teaspoon vanilla sugar or 1 teaspoon of vanilla extract

For rolling

- 1/2 cup white sugar (100 grams)
- 1/2 cup powdered sugar (65 grams)

INSTRUCTIONS

1. Whisk together flour, cocoa, brown sugar, granulated sugar, baking powder, baking soda, and salt in a mixing bowl.

2. Add eggs, vegetable oil, and vanilla. Mix using your hands. At first it will seem like there isn't enough liquids and like the mixture is dry and grainy. This is fine. Keep mixing until you see the mixture develop into dough.
3. Roll the dough into about 1 inch or 2.5 centimeters size balls.
4. Roll each ball first in the granulated sugar. Then roll each ball generously in powdered sugar.
5. Place the balls on a [parchment paper](#) lined [baking sheet](#). Add more powdered sugar on top of the balls.
6. Preheat the oven to 325°F or 160°C . Bake for 10 to 12 minutes. Remove from oven and let cool for 5 minutes before moving them to a [cooling rack](#).

nutrition Information: YIELD: 26 SERVING SIZE: 1

Amount Per Serving: CALORIES: 94 TOTAL FAT: 3g SATURATED FAT: 0g
TRANS FAT: 0g UNSATURATED FAT: 2g CHOLESTEROL: 14mg SODIUM: 78mg
CARBOHYDRATES: 16g FIBER: 0g SUGAR: 12g PROTEIN: 1g



DID YOU MAKE THIS RECIPE?

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