



# CHOCOLATE CRACKLE COOKIES

## INGREDIENTS:

1/2 c unsalted butter • 1 1/2 c all-purpose flour • 3/4 c unsweetened cocoa powder • 2 tsp baking powder • 3/4 tsp salt • 3/4 c dark brown sugar • 1/4 c sugar • 2 large eggs • 1 tsp vanilla extract • 1 1/4 c chocolate chips • 1 c confectioners sugar

## DIRECTIONS:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper; set aside.
2. Combine flour, cocoa powder, baking powder, and salt in a medium bowl; set aside.
3. Cream butter until smooth in a large bowl w/ an electric mixer on medium. Add brown and white sugars and beat until combined.
4. Add eggs and vanilla; mix thoroughly.
5. Mixing on medium-low, add the flour mixture and mix until a soft dough forms. Add chocolate chips and mix to incorporate.
6. Cover dough with plastic wrap and chill for 1 hour.
7. Shape 1-Tablespoon sized dough balls and roll the ball in confectioners sugar to coat generously - do not shake off excess.
8. Place 2 inches apart on baking sheet and bake until cookies have puffed and cracked and are slightly firm to the touch - about 10 to 12 minutes.
9. Cool on a wire rack and store in an airtight container for up to 1 week.