

FROM THE KITCHEN OF...



CHOCOLATE CRINKLE COOKIES

INGREDIENTS

315	GRAMS	SUGAR
4	OZ	VEGETABLE OIL
4		EGGS
10	ML	VANILLA EXTRACT
300	GRAMS	FLOUR
75	GRAMS	COCOA POWDER
10	GRAMS	BAKING POWDER
2	GRAMS	SALT
240	GRAMS	POWDERED SUGAR

SERVINGS:
30 COOKIES
TIME TO PREP:
15 MINUTES
COOK TIME:
10 MINUTES
COOK TEMPERATURE:
350°

DIRECTIONS

- PREHEAT OVEN TO 350°. LINE BAKING SHEET WITH PARCHMENT PAPER.
- MIX OIL AND SUGAR UNTIL CREAMY.
- ADD EGGS AND VANILLA EXTRACT AND BEAT UNTIL SMOOTH.
- ADD FLOUR, COCOA, BAKING SODA AND SALT AND MIX UNTIL INCORPORATED.
- CHILL THE DOUGH IN THE FRIDGE FOR 2-24 HOURS.
- SCOOP DOUGH USING THE B&P "SMALL COOKIE SCOOP" OR 2 OZ. BALLS AND ROLL IN POWDERED SUGAR.
- BAKE FOR 6 MINUTES, ROTATE AND BAKE FOR AN ADDITIONAL 4, THEN COOL ON THE SHEET UNTIL READY TO TRANSFER!

TIPS & TRICKS

- ✓ THESE COOKIES ARE PERFECT FOR COOKIE SANDWICHES! THE SOFTNESS OF THE COOKIE MEANS YOUR FILLING WILL STAY PUT!
- ✓ SWITCH OUT VANILLA FOR PEPPERMINT EXTRACT FOR A DELICIOUS CHOCOLATE MINT COOKIE!