

## CHOCOLATE CRINKLE COOKIES

### INGREDIENTS

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

**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!**