

Chocolate Crinkles

Yield: 4 dozen cookies

Ingredients

2 one-ounce squares unsweetened chocolate, melted
 1/2 cup butter or margarine (not reduced fat)
 1 2/3 cups granulated sugar
 2 teaspoons vanilla
 2 eggs
 2 cups sifted all-purpose flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 1/3 cup milk
 1/2 cup chopped nuts
 Sifted confectioners' sugar

Equipment

Non-stick cooking spray
 Mixing bowls, 1 large, 1 small
 Measuring cups, liquid and dry
 Measuring spoons
 Mixing spoon
 Straight-edged knife
 Flour sifter
 Waxed paper
 Knife and cutting board (or nut chopper)
 Rubber scraper
 Cookie sheets
 Potholders
 Cooling racks
 Turner

Order of Work

1. Preheat oven to 350 degrees F.
2. Place chocolate in small microwave-safe bowl. Microwave on 50% power for 30 to 40 seconds until chocolate is melted. Stir. Set aside to cool.
3. Using the mixer, cream together the butter or margarine, sugar, and vanilla.
4. Break one egg into small bowl. Add egg to sugar mixture and mix well. Break second egg into small bowl. Add second egg to sugar mixture. Mix until creamy.
5. Add cooled chocolate to sugar mixture. Mix until well blended.
6. Sift and measure flour. Add to small mixing bowl. Add baking powder and salt to flour and stir well.
7. Add half dry ingredients to sugar mixture with all of the milk. Mix until blended. Add remaining dry ingredients. Mix until blended.
8. Chop nuts with nut chopper or use a cutting board and knife. Add nuts to dough and mix until blended.
9. Chill mixture for 3 hours in refrigerator.
10. Lightly coat the cookie sheet with non-stick cooking spray.
11. Pinch off small pieces of dough and form into 1-inch balls. Roll balls in confectioners' sugar.
12. Place on prepared cookie sheet 2 or 3 inches apart.
13. Place cookie sheet in center of oven. Bake about 13 to 15 minutes.
14. Cool cookies slightly. Remove from the cookie sheet with a turner and place on racks to cool. When cool, store cookies in container with a tight lid.

