

CHOCOLATE CRINKLE COOKIES

Makes 12 Cookies

Ingredients:

½ Cup All-purpose Flour	1 Large Egg plus 1 Large Egg Yolk
¼ Cup Dutch Cocoa Powder	½ teaspoon Vanilla Extract
½ teaspoon Baking Powder	2 ounces Unsweetened Chocolate
1/8 teaspoon Baking Soda	2 Tablespoons Unsalted Butter
¼ teaspoon Salt	¼ Cup Sugar
¾ Cup packed Brown Sugar	¼ Cup Confectioners' Sugar

Preheat oven to 325 degrees. Line baking sheet with parchment paper. In a medium bowl, whisk together flour, cocoa, baking powder, baking soda and salt. In a large bowl, whisk brown sugar, egg, egg yolk and vanilla until combined. Place chocolate in a large zipper-locked plastic bag and remove as much air as possible. Use a rolling pin to gently pound the chocolate into small pieces. In a microwave safe bowl, combine pounded chocolate and butter. Heat in microwave at 50 percent power until melted, about 1 to 2 minutes. Stir with a rubber spatula until well combined and shiny. Add chocolate mixture to brown sugar mixture and stir until combined. Stir in flour mixture completely. Let dough sit at room temperature for 10 minutes. Place sugar in one shallow dish and confectioners' sugar in a second shallow dish. Roll dough into 12 balls. Drop balls into sugar dish and roll to coat. Transfer dough balls to confectioners' sugar dish and coat evenly. Place dough balls on parchment-lined baking sheet. Bake cookies until puffed, cracked and the edges have begun to set but centers are still soft, about 11 minutes. (Note: cookies will look raw in the cracks and seem underdone!) Place baking sheet on cooling rack and allow to cool for about 30 minutes.