



*Tip: To help cookies keep their shape, briefly cool on cookie sheets before transferring to wire racks.*

## Chocolate Kris Krinkles

- 4 ounces unsweetened chocolate
- ¼ cup vegetable oil
- 2 cups granulated sugar
- 4 large eggs
- 2 tsp. vanilla extract
- 2 cups flour
- 2 tsp. baking powder
- ½ tsp. salt
- 1 cup confectioners' sugar



1. In a double boiler or microwave, melt the chocolate.
2. In a large bowl, with an electric mixer, blend together the oil and granulated sugar. Add the eggs one at a time, beating well after each addition. Beat in the melted chocolate and the vanilla.
3. In a separate bowl, whisk together the flour, baking powder and salt. Add the flour mixture to the chocolate mixture gradually, mixing until well combined (the dough will be stiff). Chill overnight or until the dough is firm enough to be rolled into balls.
4. Preheat the oven to 350°F. Line a baking sheet with a nonstick liner or parchment paper. Roll the dough into 1-inch balls and roll them in the confectioners' sugar. Place on the baking sheet about 1 inch apart, and bake for 10 to 13 minutes (take them out after 10 minutes if you want them soft and gooey). Let cool for 2 minutes on the baking sheet, then transfer to a wire rack to cool completely.

Makes 4½ dozen cookies

## Tasty twists

### MOCHA KRINKLES

Stir 1 tablespoon instant espresso powder into the warm melted chocolate in Step 1. Mix to dissolve.

### ALMOND KRINKLES

Decrease the vanilla to 1½ teaspoons and add ½ teaspoon almond extract.

### DULCE DE LECHE SANDWICHES

Bake the cookies as directed and let cool completely. In a bowl, with an electric mixer, blend 1 stick butter (at room temperature), 1 cup confectioners' sugar and 1/3 cup dulce de leche ice cream topping. Sandwich 2 teaspoons of filling between two cookies.

### SPRINKLE KRINKLES

Poke a hole in the center of a ball of dough and fill with ½ teaspoon multicolored ice cream sprinkles. Close up the dough, dredge and bake as directed.

