

CHOCOLATE CRINKLES

*I don't know where this recipe came from. I've had it a very long time. In fact, I've lost it, regained only the list of ingredients from my daughter-in-law, and resurrected the instructions. There are many versions of this cookie and you've probably made one; I think this is one of the best. **Do** undercook it or you'll be dunking hockey puck in the coffee with brandy. Makes about 3 dozen and doubles easily. Best fresh—make them together— but still good later! I do give directions below for storing.*

- 2 cups chocolate chips, divided (one cup is melted, the other is stirred in at the end)
- 1 1/2 cups all-purpose unbleached flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon sea salt
- 1 cup granulated sugar
- 6 tablespoons softened butter
- 1 1/2 teaspoons vanilla
- 2 eggs
- 1/2 cup powdered sugar in a small, shallow bowl for rolling

In a small bowl set over a pot of simmering water, melt **1 cup only** of the chocolate chips (or do it in the microwave 30 seconds at a time, stir, 5 seconds at a time more until melted). Set aside to cool.

In a medium bowl, stir together dry ingredients: flour, baking powder, salt. Set aside.

In a large bowl, using an electric mixer, beat together the granulated sugar, butter, vanilla, eggs, and the cooled melted chocolate at medium speed for 2-3 minutes. Slowly pour in the mixed dry ingredients and beat just until well combined; stir in the reserved other cup of chocolate chips. Cover bowl with plastic wrap and chill in refrigerator one hour.

Roll into 1-inch balls and then roll in the powdered sugar. Place 2-inches apart on cookie sheets and bake about 10 minutes or until the edges are dry, but inside the cracks is still moist. The cookies will cook a bit and dry as they cool. Don't over bake.

TIP: Serve two cookies on top of a scoop of Peppermint ice cream. STORAGE: This cookie doesn't keep well. Make, store tightly wrapped or in containers with good lids, and eat within a day or so. You can also make them further ahead (no more than two weeks) and freeze well wrapped or in freezer-safe containers. Unthaw without unwrapping or dunk frozen cookies in hot coffee laced with a couple of tablespoons of brandy or cognac. copyright Alyce Morgan, 2014. All rights reserved.