

Chocolate Crinkle Cookies

Holiday Style

Ingredients:

- 1 cup unsweetened cocoa powder
- 2 cups white sugar
- 1/2 cup vegetable oil
- 4 eggs, room temperature
- 3 tsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup powdered sugar, for dusting
- 9 Green candied cherries, cut in half
- 9 Red candied cherries, cut in half



Directions

In a large bowl, combine the cocoa powder, white sugar and vegetable oil. Mix with electric mixer on medium speed for 2 minutes. Add the eggs and vanilla extract and mix until evenly combined. Combine the flour, baking powder and salt in a small bowl. Add all the ingredients to the chocolate mixture and combine until blended. Cover the dough and refrigerate for at least 3 hours.

Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Measure out a small ball of dough using a small cookie scoop or about one tablespoon. Roll the dough into balls. Coat each ball in powdered sugar, place onto prepared baking sheet and lightly press one half candied cherry into each cookie.

Bake for 12 minutes. Transfer cookies to a cooling rack to finish cooling. Makes about 3 dozen cookies.