

Lake Gibson High School

Chocolate Crinkly Cookies

INGREDIENTS:

- ¼ cup vegetable oil
- 2 squares melted unsweetened baking chocolate
- 1 cup granulated sugar
- 2 eggs
- 1 t vanilla
- 1 cup flour
- 1 t baking powder
- ¼ t salt
- ½ c confectioners (for rolling cookies before baking)

DIRECTIONS:

Mix oil, chocolate and granulated sugar.

Blend in one egg at a time until well mixed.

Add vanilla.

Stir together flour, baking powder and salt, then add oil mixture.

Chill for several hours.

Heat oven to 350 degrees.

Scoop dough (use small scoop) and place into confectioners sugar.

Roll in powdered sugar and shape into balls.

Place 2 inches apart on greased baking sheet.

Bake 10-12 minutes.

DO NOT OVERBAKE!!!

Yield: 3 doz.