

Chocolate Crinkle Cookies

Ingredients

- Unsweetened cocoa powder 50 g | 1/2 cup
- Granulated sugar 200 g | 1 cup
- Neutral oil 60 ml | 1/4 cup
- Eggs 2 large eggs
- Vanilla extract 5 ml | 1 tsp
- All-purpose flour 120 g | 1 cup
- Baking powder 4 g | 1 tsp
- Salt 1 g | 1/4 tsp
- Powdered sugar 60 g | 1/2 cup (for coating)

Instructions

1. Whisk the cocoa powder, sugar, and oil together in a large bowl until smooth, then add the eggs one at a time and stir in the vanilla.
2. Combine the flour, baking powder, and salt in a separate bowl, add to the wet mixture, stir until a sticky dough forms, cover, and chill for at least 2 hours.
3. Preheat the oven to 350°F (175°C), line a baking tray with parchment paper, and place powdered sugar in a bowl for rolling.
4. Scoop tablespoon-sized portions of dough, roll into balls, coat generously in powdered sugar, and place on the tray with space between each one.
5. Bake for 10–12 minutes until the cookies have puffed and crackled and the edges are just set, then cool on the tray for 5 minutes before transferring to a wire rack.

Note & Storage

- Store cookies in an airtight container at room temperature for up to 5 days.
- Freeze uncoated dough balls for up to 1 month and roll in powdered sugar just before baking.
- Chilling improves handling and creates better crackles.
- Avocado oil adds richness but any neutral oil works.
- Add chopped dark chocolate or espresso powder for a deeper, fudgier flavor.