

Cocoa Crinkles

Ingredients:

- 1 cup unsweetened cocoa powder
- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/3 cup butter, room temperature
- 1 1/2 cups sugar
- 2 teaspoons vanilla
- 4 eggs
- 1/2 cup powdered sugar



Directions

1. Combine cocoa powder, flour, baking powder, and salt in a medium bowl. Set aside.
2. Combine butter, sugar, and vanilla in a large bowl with a hand mixer until smooth. Beat in eggs, one at time. Stir in the cocoa powder mixture. Cover and chill 1 hour.
3. Preheat oven to 350°F. Line a baking sheet with parchment paper. Set aside.
4. Place powdered sugar in a shallow bowl. Set aside.
5. Roll dough into 2-inch pieces. Roll balls in the powdered sugar, coating completely. Place balls on the prepared baking sheet.
6. Bake 10–12 minutes. Allow cookies to cool 5 minutes before transferring to a cooling rack.

Makes 32 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.