



## CHOCOLATE CRINKLES

*These cookies look and taste good.*

**2 cups plus 2 tablespoons all-purpose flour**

**2 teaspoons baking powder**

**¼ teaspoon salt**

**½ cup butter or margarine, at room temperature**

**1¾ cups granulated sugar**

**3 large eggs**

**1 teaspoon vanilla extract**

**4 squares (1 ounce each) unsweetened chocolate, melted**

**½ cup confectioners' sugar**

Mix flour, baking powder and salt. In a large bowl beat butter and granulated sugar with electric mixer until fluffy. Beat in eggs until mixture is pale yellow, then vanilla and chocolate until blended. Gradually add flour mixture, mixing just to blend. Refrigerate dough about 1 hour. Heat oven to 350°F. Lightly grease cookie sheets. Shape heaping teaspoonfuls dough into 1¼-inch balls. Roll in confectioners' sugar. Place 1½ inches apart on prepared cookie sheets. Bake about 12 minutes until tops are puffed and crackled. (Do not overbake. Cookies are soft when hot but firm and chewy when cool.) Remove to rack to cool. Store tightly covered up to 3 weeks with waxed paper between layers. If you like, dip tops in confectioners' sugar before serving. Makes 52. *Per cookie: 80 cal, 1*