

Chocolate Crinkle Cookies - Chocolate Overdose

Ingredients:

Difficulty: Easy

(makes about 40-42 cookies, each 15 gr, a small walnut size)

60 gr butter, cut in cubes (to melt easy)

230 gr. high quality dark chocolate (but not too dark, I used 47% Fazer dark chocolate)

3.5 dl + 2 tsp (or 1 1/2 cups) all-purpose flour*

1 tsp vanilla sugar

1/2 tsp baking powder

a pinch of salt

2 eggs

1 dl + 5 tbsp (or 1/2 cup or 100 gr.) granulated white sugar

For topping before baking:

2.5 dl (or 1 cup) powdered sugar, sifted

*If you want to make it gluten free, you can use same amount of brown rice flour - täysjyväriisijauho in Finnish.

Instructions:

1. First, melt the chocolate with butter: in a heatproof bowl, put chocolate and butter. In a big pan, put water and boil and then let it simmer. Put the chocolate and butter bowl on top of this pan and let both melt while the water is simmering (in the photo you don't see the pan on the stove because my stove was very busy at this point for photography!). When chocolate and butter melt, take the bowl out of the heat and let it cool for about 10 minutes.

2. In another medium size bowl, put dry ingredients (in the list above, from flour to salt) and whisk a little. Put aside.

3. In a mixing bowl, put eggs and sugar and beat until you get a pale and creamy mixture, for about 5 minutes, starting with medium speed continuing to high speed.

4. Add melted and a bit cooled butter and chocolate mixture and immediately continue beating until they are incorporated.

5. Add dry ingredients and beat first low speed, then gradually increasing the speed, until all ingredients are mixed well. Scrape the sides of the bowl if necessary.

6. When the batter is well mixed and ready, it will be too soft to make cookies. So you need to chill it and make it hard. Transfer the batter to a clean bowl and cover with stretch film. Put the bowl in the fridge for a few hours until it gets very hard, preferably overnight, or even for a few days as I wrote in the story part above.

7. When the batter is hardened and you are ready to make the cookies, first preheat the oven to 185C and put baking paper on a couple of oven trays (because of my oven size, I baked these in 3 batches, so I used 3 trays). Also, put 2.5 dl (or 1 cup) sifted powdered sugar on a shallow plate.

8. Take about a spoonful from the hardened batter and roll it in your hand in a ball shape. I scaled each one and made little balls of 15 gr each. This is about a tablespoon (15 ml) or a small walnut size and when each ball was 15 gr, I got 42 cookies.

9. Roll each ball on powdered sugar to cover completely. Put ready balls on prepared oven tray with baking paper, leaving about 2cm space between each. Put the ready batch in the oven, in medium rack and bake for about 8 to 10 minutes maximum, or just until the edges start to harden. Take it out of the oven when ready and gently transfer to a wire rack to cool down. The cookies taste great when they are warm, in the same day or even the next day. Enjoy!