



Crinkle Cookies!

These cookies are not only delicious but super cool looking! Consider them a brownie in cookie form!

Length: 2 hours

Difficulty: Hard

Supplies You Will Need

- Two medium sized mixing bowls
- Electric mixer
- Whisk
- Baking sheet
- Parchment paper
- Spatula
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup granulated sugar
- 1/4 cup mild-flavored oil (such as vegetable oil, coconut oil, olive oil, etc.)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup powdered sugar

(Parental Warning: Oven and Electric Mixer Use)

ACTIVITY INSTRUCTIONS

1. Whisk together flour, baking powder, cocoa powder, and salt. Set aside.
2. With electric mixer, blend together granulated sugar and oil.
3. Beat in eggs and vanilla.
4. Fold in flour mixture then mix until blended.
5. Freeze dough for 45 minutes. (You have to chill the dough, or it will not create the "crinkle" pattern)
6. Preheat oven to 350 degrees.
7. Line baking sheet with parchment paper.
8. Scoop out dough and mold into ball form.
9. Roll in powdered sugar and place on sheet.
10. Bake in oven for 10-13 minutes. (The cookies should be soft and appear slightly under-baked)
11. While waiting for cookies to finish baking in order to start a second batch, leave remaining dough in fridge.
12. Allow cookies to cool and enjoy!

