

fudgey crinkle cookies

BEAUTY, LOVE & GRUB

MAKES 72 COOKIES

If I have one weakness in life, it's chocolate. These gooey cookies are like crack (just an expression...I've never actually done crack). And they're beautiful to boot...almost like they're topped with a freshly fallen snow. But that still doesn't make me feel guilty about devouring them. The inspiration for this recipe actually came from a pastry chef in the Washington, DC area. My sister makes these cookies at Christmastime, so I wanted to do the same with a minor twist. They are like brownies but in a cookie form. The key is to not overbake them so they maintain their gooey-ness! The dough has to be refrigerated, so making it the night before always takes a load off for baking day. Finally, the recipe can be halved, but during the holidays, I like to make a ton of cookies to gift.

2 cups	semi-sweet chocolate morsels*
1 cup	dark chocolate morsels*
3 cups	packed brown sugar
1 cup	canola oil
6	large eggs, room temperature
1 ½ teaspoons	pure vanilla extract
3 cups	all-purpose flour
1 tablespoon	baking powder
1 tablespoon	kosher salt
½ cup	confectioner's sugar for rolling

Place two inches of water in a large saucepan over medium heat. Combine the morsels, brown sugar, and oil in a heatproof glass bowl wide enough to sit over the opening of the saucepan. (You can also use a double boiler, but I don't think many people have them. I have an All-Clad that I love if you're in the market.) Melt the mixture, stirring occasionally. Once melted and consistently smooth, remove the bowl from heat. Using a wire whisk, mix in the eggs and vanilla until completely combined.

In a separate bowl, use a wire whisk to combine the flour, baking powder, and salt. Then gradually add this dry mixture to the chocolate mixture, stirring by hand to combine. Cover and refrigerate overnight.

The following day, preheat the oven to 325 degrees. Line baking sheets with parchment paper. In a wide, shallow bowl, place confectioner's sugar (sifted if necessary...you don't want lumps). Remove the dough from the refrigerator and allow it to sit for about 15-20 minutes (the cookies bake better this way). Scoop the dough and form balls about 1 ¼ inches in diameter. Roll the balls in confectioner's sugar to coat completely. Don't shake off the excess. Place balls about 2 inches apart on the parchment paper. Bake 12 minutes. The cookies will be soft and appear slightly cracked/crinkled. Do NOT overbake or they'll be crispy and lose their gooey-ness. Remove from oven and allow to rest on the pan for 1 minute. Move to a wire rack to cool completely.

*I use Nestlé® Toll House® Morsels.

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