

## ***Double Chocolate Crinkle Cookies***

<b><i>½ Cup</i></b>	<b><i>Unsalted Butter</i></b>
<b><i>½ Cup</i></b>	<b><i>Granulated Sugar</i></b>
<b><i>½ Cup</i></b>	<b><i>Brown Sugar</i></b>
<b><i>1</i></b>	<b><i>Large Egg (at room temperature)</i></b>
<b><i>1 Tsp</i></b>	<b><i>Vanilla Extract</i></b>
<b><i>1 Cup</i></b>	<b><i>All Purpose Flour</i></b>
<b><i>½ Cup + 2 Tbsp</i></b>	<b><i>Unsweetened Cocoa Powder</i></b>
<b><i>1 Tsp</i></b>	<b><i>Baking Soda</i></b>
<b><i>1/8 Tsp</i></b>	<b><i>Salt</i></b>
<b><i>1 Cup</i></b>	<b><i>Semisweet Chocolate Chips</i></b>
<b><i>3 Tbsp</i></b>	<b><i>Granulated Sugar (for Rolling)</i></b>
<b><i>1 Cup</i></b>	<b><i>Confectioners Sugar (for Rolling)</i></b>

- 1. In a large bowl beat the butter, granulated sugar, and brown sugar together until fluffy, about 2-3 minutes.**
- 2. Add the egg and vanilla extract, and then beat on high until combined.**
- 3. In a separate bowl, whisk the flour, cocoa powder, baking soda, and salt together until combined. With the mixer running on low speed, slowly pour into the wet ingredients. Beat on low until combined.**
- 4. Beat in the chocolate chips. The cookie dough will be thick and very sticky.**
- 5. Cover dough tightly and chill in the refrigerator for at least 3 hours. Chilling is mandatory for this sticky cookie dough.**
- 6. Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes, or until workable.**
- 7. Preheat oven to 350°F (177°C).**
- 8. Line large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.**
- 9. Scoop and roll dough into balls, about 1.5 Tablespoons of dough each. A medium cookie scoop is helpful here.**
- 10. Roll each ball very lightly in granulated sugar, then generously in confectioners' sugar.**
- 11. Bake the cookies for 11-12 minutes or until the edges appear set and the centers still look soft.**