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Chocolate Crinkle Cookies — Easy, Fudgy & Irresistible

Rich, chocolatey, fudgy on the inside and beautifully “crinkled” on the outside — these classic Chocolate Crinkle Cookies are always a hit. Perfect for holidays, parties, tea or coffee breaks, or just a cozy treat.

Quick Recipe Details (Chocolate Crinkle Cookies)

- Prep time: ~ 15–20 minutes (plus chilling)
- Chill time: ~ 2–4 hours (or overnight) — chilling helps manage sticky dough and ensures proper cracks.
- Bake time: ~ 10–13 minutes (depending on size of cookies)
- Yield: ~ 20–25 cookies (for standard size; can vary based on scoop size)
- Texture & Taste: Crisp/fissured “crinkle” exterior with rich, fudgy-soft chocolate centre. Classic holiday-season feel, but delightful any time.

Ingredients (Chocolate Crinkle Cookies)

Ingredient	**Approximate Amount (US / Metric)**
All-purpose flour	2 cups (≈ 240–250 g)
Unsweetened cocoa powder	~ 50–60 g (about ½ cup)
Baking powder	1 teaspoon (or 2 tsp depending on recipe variation)
Salt	Pinch (¼–½ teaspoon)

Ingredient	Approximate Amount (US / Metric)
Granulated sugar	~ 300 g (≈ 1.5–1.75 cups)
Vegetable oil (or neutral cooking oil)	~ ½ cup (≈ 100–120 ml)
Large eggs	4 eggs (room temperature)
Vanilla extract	2 teaspoons (for aroma & flavour)
Powdered sugar (icing sugar) — for coating	~ 100 g (≈ 1 cup) or enough to generously coat dough balls before baking



Chocolate Crinkle Cookies

Instructions (Chocolate Crinkle Cookies)

1. Prepare dry ingredients — In a medium bowl, sift (or whisk) together flour, cocoa powder, baking powder and salt. This ensures even mixing and avoids lumps.
2. Mix wet ingredients — In a large bowl, combine sugar and vegetable oil. Then add eggs one at a time, beating well after each. Stir in vanilla until smooth.
3. Form cookie dough — Gradually add the dry-ingredients mixture into the wet mixture. Stir until just combined. The dough should be slightly sticky and thick. Avoid overmixing to keep cookies soft and fudgy.
4. Chill the dough — Cover the dough with plastic wrap (cling film) and refrigerate for at least 2–4 hours, ideally overnight. Chilling makes the dough easier to handle and helps cookies keep their shape during baking.
5. Preheat oven & prepare baking sheet — Preheat oven to 350 °F (≈ 175–180 °C). Line baking sheets with parchment paper or silicone baking liners.
6. Shape cookies — Scoop chilled dough into roughly 1-inch (2.5 cm) balls (use cookie scoop or spoon). Roll each ball generously in powdered (icing) sugar until fully coated — this sugar coating helps create the signature “crinkle” look as cookies bake.
7. Bake — Place the sugar-coated dough balls on the prepared baking sheets, leaving about 2 inches (5 cm) space between each for spreading. Bake for 10–13 minutes (or until edges are set and tops crack). Centres may still feel slightly soft — they’ll set when cooled.
8. Cool & serve — Let cookies rest on the baking sheet for a few minutes after baking, then transfer to a wire rack to cool completely. Store cooled cookies in an airtight container. They’re best enjoyed fresh (warm or room temperature).

Nutrition (Approximate per Cookie / Serving)

Because cookie size and exact ingredients vary, these are rough estimates based on typical recipes. For one standard-size chocolate crinkle cookie:

- Calories: ~ 100–110 kcal
- Fat: ~ 4 g (Saturated fat ~ 3 g)
- Carbohydrates: ~ 16–20 g (incl. sugars ~ 10–12 g)
- Protein: ~ 1–2 g
- Sodium: ~ 25–30 mg (varies based on salt and baking powder)

> ⚠ These values are approximate — actual nutrition will depend on your ingredient brands,

> portion sizes, and how thick/small you make cookies. For precise data, weigh your ingredients and use a nutrition calculator.

Pro Tips for Best Results (Chocolate Crinkle Cookies)

- Use good cocoa powder — This gives deep chocolate flavor and better colour. Some recipes prefer Dutch-processed cocoa for richer taste.
- Chill the dough properly — Chilling helps prevent cookies from spreading too much and ensures the “crinkle” effect from powdered sugar.
- Don’t skip the powdered sugar coating — That outer sugar layer cracks beautifully in the oven, giving the signature crinkle look.
- Under-bake slightly for fudgy centers — The edges should be set, but centers remain a bit soft. They’ll finish baking a bit as they cool.
- Store properly — Once cooled, keep cookies in an airtight container. They stay best for 3–5 days; you can also freeze for longer storage.

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