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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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- [Surprisingly Easy Beef And Barley Soup Recipe - That Tastes Restaurant-Quality 2025](#)
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