

Chocolate Crinkle Cookies

INGREDIENTS:

391 g dark chocolate
510 g eggs
1071 g sugar
425 ml vegetable oil
34 ml vanilla paste
34 g baking powder
952 g AP flour

Melt dark chocolate over double boiler until chocolate reached 40°C.

In mixer, combine eggs, sugar, oil, and vanilla paste.

Stream melted chocolate into mixture.

Add dry ingredients and mix until completely combined.

Chill dough for 2 hrs in fridge.

Portion cookies at 70g each, slightly flattening each cookie dough ball.

Throw portioned cookies into granulated sugar to coat, then icing sugar.

Bake at 180°C (356°F) for 8 – 10 min, or until cookies looked cracked on top.