

Double Chocolate Crackles

Ingredients

1 1/2 c Flour
1/2 c Sugar
1/2 c Cocoa Powder
1 t Baking Powder
1/2 t Salt
6 T Butter (melted)
2 Eggs (lightly beaten)
1 c Powdered Sugar
1/2 c White Chocolate Chips

Instructions

1. Whisk the flour, sugar, cocoa powder, baking powder and salt in a medium bowl. Whisk in the melted butter and eggs until combined, then stir in the white chocolate chips. Cover with plastic wrap and chill until firm, about 1 hour.

2. Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper. Put the powdered sugar in a shallow bowl. Roll tablespoonfuls of the dough into balls, then roll in the powdered sugar until well coated. Place 1 inch apart on the baking sheets.

3. Bake until the cookies are puffed and the tops are cracked, about 10 minutes. Let cool 2 minutes on the baking sheets, then transfer to a rack to cool completely. Store in an airtight container up to 1 week.