

Crinkle Cookies

a favorite family recipe from the kitchen of Elizabeth Fritz

Ingredients

- 1/2 cup vegetable oil
- 4 oz unsweetened baking chocolate, melted, cooled
- 2 cups granulated sugar
- 2 teaspoons vanilla
- 4 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt 3/4 cup powdered sugar

Directions

1. In a large bowl, mix oil, chocolate, granulated sugar and vanilla. Stir in eggs, one at a time. Stir in flour, baking powder and salt. Cover; refrigerate at least 3 hours.
2. Heat oven to 350°F. Grease cookie sheet with shortening or cooking spray.
3. Drop dough by teaspoonfuls into powdered sugar; shape into balls and roll around to coat. Place about 2 inches apart on cookie sheets.
4. Bake 9 to 11 minutes or until edges are set. Immediately remove from cookie sheets to cooling racks.

