

Chocolate Crinkles
Submitted by Janet McElroy

Ingredients

- ½ cup vegetable oil
- 4 squares (4 oz) semi-sweet chocolate, melted
- 2 cups granulated sugar
- 4 eggs
- 2 tsp vanilla
- 2 cups flour
- 2 tsp baking powder
- ½ tsp salt
- 1 cup confectioner's sugar

Directions

1. Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method or by sifting. Stir flour, baking powder and salt into oil mixture. Chill several hours or overnight.



2. Heat oven to 350. Drop teaspoons full of dough into confectioner's sugar. Roll in sugar, shape into balls. Place about 2" apart on greased baking sheet. Bake 10 to 12 minutes. Do not over bake! Makes 6 dozen cookies.

