

Chocolate Crinkle Cookies

Christmas Traditions must be met! These rich chocolate cookies are chewy and fun to eat as you're rocking around the Christmas tree! But, please - don't deprive yourself - make them all year round!

1 cup all-purpose flour
½ cup unsweetened cocoa powder
1 tsp baking powder
½ tsp baking soda
1 tsp sea salt
1 cup granulated sugar
3 eggs
3 oz dark chocolate, finely chopped
½ cup fruity EVOO, butter or blood orange olive oil
1 cup icing sugar

Whisk together flour, cocoa powder, baking powder, and sea salt in a large bowl and set aside. In a separate bowl, whisk together sugar and eggs.

Place the chocolate and olive oil in a small bowl and melt in the microwave. Check the chocolate every 10 seconds, and when it starts to melt, stir the olive oil and chocolate to form a creamy, lump-free mixture.

Add the chocolate mixture to the sugar mixture, whisking until combined, then slowly stir in the dry ingredients to form a sticky dough. Cover the dough in plastic wrap and chill in the fridge for 30 minutes.

Preheat oven to 350°F and line two baking sheets with parchment paper. Pour icing sugar into a medium-sized bowl. Scoop tablespoon-sized dough balls and roll with your hands to shape them into a sphere.

Place the cookies in the icing sugar and roll to coat thoroughly, then set them on the prepared baking sheet about 2 inches apart, pressing them down a little so they don't roll. Repeat with the remaining dough.

Bake cookies for 8-10 minutes, until cookies crack and are puffed. Cool on sheets for 5 minutes, then transfer to a cooling rack for another 10 minutes.

Store in an airtight container at room temperature for up to 5 days.