

CHOCOLATE CRACKLE COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yield 20 cookies

1 cup all-purpose flour
½ cup & 2 tablespoons unsweetened natural cocoa powder
1 teaspoon baking soda
1/8 teaspoon salt
1 stick unsalted butter, softened to room temperature
½ cup granulated sugar
½ cup packed light or dark brown sugar
1 large egg, at room temperature
1 teaspoon pure vanilla extract
1 cup semi-sweet chocolate chips
Rolling:
3 tablespoons granulated sugar
1 cup confectioner' sugar

Directions:

- ❖ Whisk the flour, cocoa powder, baking soda and salt together in a large bowl and set
- ❖ In a large bowl using a hand-held mixer. beat the butter, granulated sugar and brown sugar together on medium-high speed until fluffy and creamed, about 2 minutes
- ❖ Beat in egg and vanilla on high speed
- ❖ Scrape down the sides and bottom of the bowl, as needed
- ❖ On low speed, slowly mix the dry ingredients into the wet ingredients until combined then beat in the chocolate chips
- ❖ The cookie dough will be thick and sticky
- ❖ Cover dough tightly with aluminum foil or plastic wrap and chill for at least 2 hours and up to 3 days (chilling is mandatory)
- ❖ Remove cookie dough from the refrigerator and allow to sit for 15 minutes
- ❖ Preheat the oven to 350 degrees F
- ❖ Line two baking sheets with parchment paper or silicone baking mats
- ❖ Scoop and roll balls of dough, about 1 ½ tablespoons of dough each, into balls
- ❖ Roll each ball lightly in granulated sugar, then generously in the confectioners' sugar
- ❖ Place 3 inches apart on the baking sheets
- ❖ Bake the cookies for 11 – 12 minutes
- ❖ If the cookies aren't really spreading by minute 9, remove them from the oven and lightly bang the baking sheet on the counter 2 – 3 times (this help initiate the spread)
- ❖ Return to the oven for a couple more minutes
- ❖ The cookies will be thick, regardless, though they deflate a little as they cool
- ❖ Cool for 5 minutes on the baking sheet, then transfer to a wire rack to cool completely
- ❖ Cookies stay fresh covered at room temperature for up to 1 week