

JENNI MARIE'S TEST KITCHEN

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Chocolate Crinkle Cookies

Makes 18-20 Cookies

Equipment Needed:

- Stand Mixer or Hand Mixer
- Kitchen Scale
- Whisk & Rubber Spatula
- Measuring Cups & Spoons
- Parchment Lined Cookie Sheet
- Medium Mixing Bowl
- Small Mixing Bowl

Directions:

1). Gather all equipment & ingredients. In a small mixing bowl combine flour, cocoa powder, baking powder, pudding mix, and salt. Give it a good whisk and set aside.

- **1.25 C. (175g) All-Purpose Flour**
- **1/2 C. (40g.) Unsweetened Cocoa Powder**
- **2 oz. (56g.) Chocolate Instant Pudding Mix**
- **1 t. Baking Powder**
- **1/4 t. Salt**

2). In bowl of stand mixer fitted with paddle attachment, combine brown sugar, granulated sugar, shortening, butter, heavy cream, and vanilla extract. Mix on medium/high speed until combined. Add the eggs one at a time mixing on medium speed until each one is fully incorporated. Once eggs are incorporated, add flour mixture to the wet ingredients, and mix on low speed until everything is fully incorporated. Do not over mix. The texture should be like a thick brownie batter. Transfer dough to a smaller bowl using a rubber spatula, cover with plastic wrap, and refrigerate for 1-2 hours (or overnight if time permits). When dough is done chilling, move to step 3.

- **1/2 C. (100g.) Dark Brown Sugar**
- **1/4 C. (50g.) Granulated Sugar**
- **2 T. (28g.) Crisco Vegetable Shortening**
- **2 T. (28g.) Softened Butter**
- **1/4 C. (60ml.) Heavy Cream (sub w/ 2 T. (30g.) Softened Butter & 2 T. 30g milk)**
- **1 t. Pure Vanilla Extract**
- **2 Large Eggs**

3). Preheat oven to 325°F about 30 minutes before you're ready to bake cookies. Line a baking sheet with parchment paper. Sift powdered sugar into a small bowl and use a 1 oz. cookie scoop to portion into balls. Roll each ball generously in the powdered sugar. Place onto lined baking sheet about 2 inches apart. Use your hand or the bottom of a drinking glass to press down slightly on each dough ball so it's about a 3/4" thick puck. Bake for 10-12 minutes, turning pan halfway through baking time for even cooking.

- **1/3 C. (50g.) Powdered Sugar**

