
What Geeks Eat...

Equal Pay For Equal Work Chocolate Crinkle Cookies

8 ounces bittersweet chocolate, melted
1 3/4 cups all-purpose flour
1/2 cup Dutch cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
4 ounces (1 stick) butter, room temperature
1 1/3 cups dark brown sugar, firmly packed
2 large eggs
1 teaspoon pure vanilla extract
1/3 cup milk
1 cup powdered sugar for rolling
1 cup granulated sugar for rolling

Note: Once the cookie dough is mixed it will need to chill for at least a few hours... I recommend an overnight stay in the Refrigerator.

Put the chocolate in a glass bowl and put it in the microwave. Cook for 2 minutes on temperature level 7. Set it aside.

Sift together flour, cocoa, baking powder, and salt. Using a mixer, beat the butter and brown sugar together until they are well combined. Add eggs and vanilla and beat until fluffy. Add the melted chocolate and mix to combine well. With mixer on low speed, alternate adding dry ingredients and milk until just combined.

The dough should be pretty thick and heavy now. Leave it in the bowl, cover it with plastic wrap and pop it into the refrigerator for its overnight stay or at least until really very firm (see note above).

Preheat the oven to 350°F. Remove the dough when it is properly chilled and using either a tablespoon cookie scoop or just a normal tablespoon shovel up heaping tablespoons of dough and then roll them in your hands to create a ball (about 3/4 the size of a ping pong ball). Drop it into a bowl of granulated sugar and roll it around to cover it then transfer it to a bowl of powdered sugar and roll it around again. Place it on a parchment or a silpat lined baking sheet, spacing each cookie about 1.5 inches apart. Bake for about 11-15 minutes. Remove from the oven and let them rest for about 5 minutes, then transfer them to a wire rack to cool.