CHOCOLATE CRACKLE COOKIES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yield 20 cookies

1 cup all-purpose four

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