



CRACKLE COOKIES

Cookies and Dark Chocolate YUM! GNAM! yum in Italian

Ingredients

1 cup dark chocolate, roughly chopped
¼ cup of soft butter
½ cup of brown sugar
1 tbsp vanilla sugar
1 egg
1 cup flour
2 tbsp cocoa powder
1 tsp baking powder
3 to 4 tbsp milk
½ cup icing sugar
Pinch of salt

1. Melt the chocolate in a metal bowl placed over gently simmering water
2. Beat the butter, sugar, vanilla, sugar, & salt until creamy.
Fold in the egg and the melted chocolate
Stir in the flour, cocoa, baking powder, and milk.
The mixture should not be too fluid. If necessary, adjust the amount of milk and flour.
Cover and chill in the fridge for at least 2 hours.
3. Heat the oven to 400 degrees F
Line a baking tray with parchment paper.
4. Shape into balls of about 2 cm
Press flat slightly, dust the tops with icing sugar
Place on the prepared baking tray
Bake for about 8 min so that the cookies are crispy on the outside
but still soft on the inside.
Cool on a wire rack