

Chocolate Crackles



Ingredients

1 cup Chocolate, Semisweet -- 8 oz finely chopped
1 1/4 cup Flour, White, Unbleached
1/2 cup Cocoa -- unsweetened powder
2 tsp Baking Powder
1/4 tsp Salt
1/2 cup Butter, Unsalted -- 1 stick
1 1/2 cup Sugar, Brown -- light
2 unit Egg
1 tsp Vanilla Extract
1/3 cup Milk
1 cup Sugar -- granulated
1 cup Sugar -- confectioner's (the more you use to dust them before baking them the more dramatic the white/black contrast once baked)

Instructions

1. preheat the oven at 350F Melt chocolate in heat-proof bowl set over pan of simmering water, stirring. Set aside, let cool. Sift together flour, cocoa powder, baking powder and salt in medium bowl, set aside.
2. Mix butter, brown sugar on medium speed until pale and fluffy, 2-3 min. Mix in eggs and vanilla, and then melted chocolate. Reduce speed to low; mix in flour mixture in 2 batches, alternating with milk. Divide dough into 4 equal pieces. Wrap each in plastic; refrigerate until firm about 2 hours.
3. Divide each piece into 16 balls (1 inch) Roll in granulated sugar to coat, then in confectioner's sugar to coat. Space 2 inch apart on baking sheets lined with parchment paper.
4. Bake until surfaces crack, about 14 minutes. Let cool on sheets of wire racks. Cookies can be stored between layers of parchment in airtight container up to 3 days.

Cheers,

[Chef Luisa](#) (Exported from A Cook's Books -- Recipe management for Macintosh)

via [Jackie Connelly Photography ~ blog](#)