



Chocolate Crinkle Cookies

Crispy almond and chocolate cookies with coffee undertones. These unusual cookies are very easy to make.

Yield: about 48 cookies

Ingredients

DOUGH

- 12 oz. bittersweet chocolate
- 4 TBSP butter* or butter substitute
- ¼ cup black coffee
- 1 tsp instant coffee, added to liquid coffee & dissolved (optional)
- 1 cup plus 2 TBSP almond meal
- ⅔ cup Pamela's [All-Purpose Flour Artisan Blend](#) or [Bread Mix](#)
- ¾ tsp baking powder
- ¼ tsp salt
- 3 eggs, large
- ½ cup sugar

FOR ROLLING

- ½ cup granulated sugar
- ⅔ cup powdered sugar
- *recommended for best results

Directions

Melt the chocolate and butter together over low heat, preferably in a double boiler. Add coffee and mix well, then cool. In a small bowl, whisk together almond meal, flour, salt and baking powder. In bowl of stand mixer, beat eggs and ½ cup sugar about three minutes, until thick and foamy. Slowly add chocolate mixture and mix well. Add flour mixture, and mix until well combined. Cover with plastic and chill at least three hours or until ready to bake. (It will hold like this for 2 or 3 days.)

Preheat oven to 350°. Scoop dough into large tablespoon-sized balls (about 1" diameter), roll in granulated sugar, then roll in the powdered sugar. Bake on parchment-lined cookie sheets, spacing at least 1½" apart, for 14 to 16 minutes. Your cookies should be dome-shaped with visible crack lines through the powdered sugar.

Chef's Note: These cookies are really delicious warm out of the oven. You can also freeze after forming into balls: freeze on cookie sheet, then place in freezer bag. Make sure cookies are thawed, and then, roll in sugars and bake as instructed above.

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