CHRISTMAS EVE · DECEMBER 24

Silent Night chocolate crinkle cookies

Prep 25 min **Cook** 24 min **Chill** 4 hr **Total** 4 hr 49 min **Makes** About 30 cookies **Level** Easy

ADULT SUPERVISION REQUIRED
Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Raw dough has raw egg and flour, so wait to taste until the cookies are baked.

ALLERGY INFORMATION
Contains wheat (gluten) and egg. Made without milk or butter, but check the cocoa label, since some brands are made on shared lines with milk. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Cookies

- ½ cup (45 g) unsweetened cocoa powder
- 1 cup (200 g) sugar
- ¼ cup (60 ml) vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup (125 g) all-purpose flour
- 1 tsp baking powder
- ¼ tsp salt

For rolling

- ¼ cup (50 g) sugar
- ½ cup (60 g) powdered sugar

METHOD

1. In a large bowl, stir the cocoa, sugar, and oil together. Beat in the eggs one at a time, then the vanilla.
2. Whisk the flour, baking powder, and salt in a small bowl, then stir it into the chocolate mixture until no dry flour remains. The dough will be soft and sticky.
3. Cover the bowl and chill for at least 4 hours, or overnight, until the dough is firm.
4. Heat the oven to 350°F (175°C) and line two baking sheets with parchment. Put the sugar and the powdered sugar in two small bowls.
5. Scoop the dough into 1-tablespoon balls. Roll each ball in sugar first, then roll it thickly in powdered sugar, and set them 2 inches (5 cm) apart.
6. Bake 10 to 12 minutes, until the cookies have spread and cracked and the edges are set but the centers are still soft. Cool 5 minutes on the sheet, then move to a rack.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Whisk the flour, baking powder, and salt
- Roll the cold dough into balls
- Roll each ball in sugar, then in the “snow”
- Sing “Silent Night” while the cookies bake

GOOD TO KNOW

- Chill the dough well: cold dough holds its shape and cracks better. Make it the night before, or freeze the rolled balls (before the sugar) for up to 2 months.
- For bright white tops, roll the balls in plain sugar first and then thickly in powdered sugar. The plain sugar keeps the powdered sugar from melting in.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Jesus, born on that silent, holy night, fill our home with your peace.