

Crinkle Cookies

Recipe By Zena



Cooking and Prep:  33
m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

These cookies have been a favorite no matter what the occasion or what the crowd. They're really moist and taste great even days later. Sure to enjoy!

Ingredients (8)

Main ingredients

- 1/2 cup oil
- 1 cup Gefen Cocoa
- 2 cups sugar
- 4 eggs
- 2 teaspoons Gefen Vanilla
- 2 teaspoons Haddar Baking Powder

1/2 teaspoon salt

2 cups flour

Start Cooking

Make the Cookies

1. Mix the oil, cocoa, and sugar.
2. Add eggs one at a time. Add the rest of ingredients.-
3. Refrigerate the dough as much as you can (anywhere from half hour and up to four hours).
This helps keep the dough thicker and easier to roll into balls.
4. Pour confectioner's sugar into a plate. Roll cookie dough into balls and then roll them into confectioner's sugar, covering them completely.
5. Place them onto a cookie sheet and bake for exactly 13 minutes at 350 degrees Fahrenheit.