Conductor Crinkle Cookies

**Ingredients:**

- 2 1/3 cups All purpose flour
- 2 tsp Baking powder
- ½ tsp Salt
- 2 cups Granulated sugar
- 1 cup Cocoa powder
- 4 whole Eggs
- Powdered Sugar for dusting
- 1 tsp vanilla extract (optional)

**Directions**

In a medium mixing bowl whisk together flour, baking powder and salt, set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment, blend together granulated sugar and oil.

Mix in cocoa powder and blend well. Beat in eggs and vanilla.

Add in flour mixture and mix until blended. Cover dough and refrigerate overnight.

The following day preheat oven to 350 degrees. Line baking sheets with parchment paper or silicone liners.

Thank you to Boston Gourmet for the recipe!
Place powdered sugar in a small mixing bowl.

Remove about 1/4 of the dough from the refrigerator at a time to work with and let remaining chill.

Scoop dough out and shape into balls about 1-inch each. Roll in powdered sugar then place on prepared baking sheet spacing them 2-inches apart.

Bake in preheated oven 10 – 13 minutes until nearly set – they should be soft when touched and should appear slightly under-baked.

Cool on baking sheet several minutes then transfer to a wire rack to cool.

Store cookies in an airtight container once they are nearly cool. Repeat process with remaining dough.

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