

CHOCOLATE CRINKLES

Ingredients:

- $\frac{3}{4}$ cup cocoa
- 8 ounces cream cheese
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- $2\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup confectioner's sugar

Instructions:

1. Mix cocoa, cream cheese, granulated sugar and vanilla
2. Blend in each egg, one at a time until well mixed
3. Stir flour, baking powder and salt into wet ingredients
4. CHILL SEVERAL HOURS OR OVERNIGHT
5. Heat oven to 350 degrees
6. Drop teaspoons of dough into confectioner's sugar
7. Roll in sugar; shape into balls
8. Place about 2 inches apart on greased or parchment-lined baking sheet
9. Bake 10 to 12 minutes. DO NOT OVERBAKE

Makes about 6 dozen cookies

