

Tablea crinkles

We love giving treats as gifts, and crinkles are a favorite choice! This recipe takes this cookie with Western influences and gives it a homegrown twist: Tablea introduces a bold chocolate flavor without making it overly sweet.

INGREDIENTS

1 cup all-purpose flour
 1 tsp double-acting baking powder
 ¼ tsp fine salt
 3 oz unsweetened baking chocolate, chopped
 1 cup refined white sugar
 ¼ cup Golden Fiesta Canola Oil
 1 tsp vanilla extract
 2 large eggs
 2 ½ Tbsp grated tablea
 1/3 cup powdered sugar

PROCEDURE

1 In a large bowl, sift together flour, baking powder, and salt. Whisk well, then set aside.
2 Heat chocolate in the microwave (on high) for 3 sets of 20 seconds. Stir the melted chocolate until smooth. Set aside.
3 In a large bowl, combine sugar, Golden Fiesta Canola Oil, and vanilla. Beat using an electric mixer on low speed for 40

seconds. Add the eggs one by one, and mix well. Add the melted chocolate and tablea, and continue to mix for 1 minute until well incorporated.

4 Using a spatula or wooden spoon, gradually add and fold in the flour mixture into the chocolate mixture, and mix until well incorporated. Cover the dough and chill in the refrigerator for at least 4 hours.

5 Preheat oven to 350°F. Remove the dough from the refrigerator and scoop out 1-inch round balls. Roll each ball in powdered sugar. Place the balls on a cookie sheet with parchment paper, about 2 inches apart. Bake for 10 minutes.
6 Remove cookie sheet from oven. Allow the cookies to cool on the sheet for 3 minutes before moving them to wire racks to cool further.

TAKES 25 MINUTES + CHILLING TIME
MAKES 16 SERVINGS



TIME SAVER Use an ice cream scooper to portion out the batter onto the cookie sheet instead of forming the balls by hand to save time.