

Mini Chocolate Crackles | bites out of life

Recipe from [Epicurious](#)

Yield: 30 1/2-teaspoon-sized scoops

- 3/8 cup all-purpose flour
- 1/2 cup granulated sugar
- 3/8 cup unsweetened cocoa powder*
- 1/4 teaspoon baking soda*
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 tablespoons butter
- 1 teaspoon brewed coffee, at room temperature
- 1 large egg, beaten slightly
- 2 tablespoons powdered sugar + more as needed



*Not to get too science-y, but the original recipe called for 1/4 of a cup of Dutch-processed cocoa powder, which is less acidic than regular unsweetened cocoa. I only had the regular stuff on hand, so I had to add baking soda to even out the acidity. (I also added more cocoa than called for, which is why I added extra baking powder as well, since cocoa is heavier than flour.) These measurements worked perfectly, so save yourself the math headache and use this version if you're using regular cocoa.

- 1) Mix together the flour, sugar, cocoa, baking powder, soda and salt in a large bowl. Add the butter and using your fingers, blend it with the dry ingredients. Add the coffee and egg to create a sticky dough. Freeze for at least 10 minutes, or until firm.
- 2) Pour the powdered sugar in a bowl and lightly dust your hands. Spoon 1/2 teaspoon amounts of dough onto your hands and roll into balls, then roll in the powdered sugar bowl. Arrange the balls on a greased baking sheet, a little more than an inch apart.
- 3) Bake at 400°F for 5-7 minutes, until the cookies are just set. They will be slightly fudgy and cake-y inside. Allow them to cool before removing from the baking sheet — they tend to break when hot.

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