

Crackle Top Snowy Mountain Cookies

Ingredients

8 ounces good semi-sweet chocolate
1 1/4 cups flour
1/2 cup cocoa powder
2 tsp baking powder
1/4 tsp salt
1/2 cup butter
1 1/3 cups packed brown sugar
2 large eggs
1 tsp vanilla
1/3 cup milk
1 cup icing sugar



Directions

Preheat oven to 350F.

Coarsely chop chocolate then melt slowly over low heat or in a pan placed over a pot of boiling water. Then set aside to cool slightly.

Sift and stir together flour, cocoa powder, baking powder and salt in a medium sized bowl.

Cream butter and sugar together until fluffy, for about 3-4 minutes. Then beat in the eggs and vanilla. Beat in the melted, cooled chocolate.

Add in the flour mixture, alternating with the milk until fully blended.

Shape dough into a flattened disk, wrap in plastic wrap and refrigerate for at least 2 hours. (*My dough was too soft to do this, I just covered the bowl with a tea towel and refrigerated. The dough will set quite firmly.)

Using a teaspoon, scoop out a spoonful of dough, quickly roll into a ball, roll to cover with icing sugar then place 2 inches apart on a parchment covered cookie sheet. Try not to let them roll close together when placing the sheet in the oven (or you will have chocolate snowmen☺).

Bake for about 12-15 minutes or until cookie tops have crackled and are not too soft to the touch. Remove to wire rack to cool completely, then store in an airtight container or freeze.

This recipe will make about 4 dozen cookies.