

Chewy Chocolate Cookies

Servings: 48 cookies

Source: Diana Sowers, Extension Master Food Volunteer

These cookies are sure to satisfy your chocolate craving. They are so easy to make and keep very well either on the counter or in the freezer.

INGREDIENTS

2 cups sugar
3/4 cup unsweetened cocoa powder
2 tablespoons cooking oil
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup powdered sugar

DIRECTIONS

1. In a large bowl, blend sugar, unsweetened cocoa powder, and oil.
2. Add eggs, one at a time until well blended.
3. Mix in vanilla.
4. In another bowl, combine flour, baking powder, and salt. Gradually add to chocolate mixture, mixing well after each addition.
5. Cover and chill 2 hours or overnight.
6. Preheat oven to 350°F.
7. Drop mixture by rounded teaspoonfuls into powdered sugar, coating lightly, then shape into balls.
8. Place on greased baking sheets, 2 inches apart and flatten slightly.
9. Bake for 12 to 14 minutes or until done.
10. Remove from baking sheet onto wire racks to cool.

Nutrients Per Serving:

70 Calories | 1g Fat (0g Saturated) | 15g Carbohydrates | 10g Added Sugar | 1g Protein | 50mg Sodium | 1g Fiber