

Chocolate Fudge Crinkle Cookies

Makes @20 mini biscuits

Ingredients

- 30g cocoa powder
- 100g caster sugar
- 35g butter
- 1 large egg
- 90g plain flour
- $\frac{1}{2}$ tsp baking powder
- pinch of salt
- 35g icing sugar

Equipment

- baking tray
- sheet of greaseproof paper
- small pan
- large bowl
- jug
- electric whisk
- sieve
- table spoon
- teaspoon
- small bowl
- digital timer

Method

1. Preheat oven $GM5/190^{\circ}c$ - shelf in centre. Line baking tray with paper.
2. Melt butter over low heat.
3. Mix cocoa powder, caster sugar and butter in large bowl.
4. Add egg and whisk until combined.
5. Sieve in flour, baking powder, salt and stir together to form a soft dough.
6. Chill dough 15mins in fridge.
7. Sieve icing sugar into small bowl. Wash up whilst dough is chilling ☺
8. Form one heaped teaspoonful of mixture into a ball, roll in icing sugar.
9. Place on baking tray, well-spaced. Repeat to form 20 balls.
10. Bake in centre of oven for 10 mins -they will still be soft.
11. Cool on wire rack.
12. Enjoy with a cuppa!

