

# Chocolate Crackle Cookies

**Makes 3-3½ dozen**

The Baker columnist Flo Braker credits Laura Feldman, whom she met while standing in line at the Telluride Film Festival in Colorado, for this superb recipe. (Feldman received the recipe when she took a class from Christine Ilich at L'Academie de Cuisine in Washington, D.C.)

- 1 cup unbleached all-purpose flour**
- 1 cup granulated sugar + more for rolling cookies**
- ½ cup unsweetened cocoa powder, natural or Dutch-processed**
- 1 teaspoon baking powder**
- Pinch of kosher salt**
- 4 tablespoons (½ stick) unsalted butter, chopped**
- 1 cup (5 ounces) chocolate chips**
- 2 large eggs, at room temperature and slightly beaten**

**Instructions:** Center a rack in the oven and preheat oven to 350°. Line two cookie sheets with

parchment paper.

Mix flour, sugar, cocoa, baking powder and salt together in a large bowl (or the bowl of an upright mixer) with a rubber spatula. Rub in butter with your hands until mixture resembles coarse meal. Stir in the chocolate chips. Gradually pour in the eggs, and using a handheld mixer (or the paddle attachment if using the stand mixer) beat on lowest speed just until the eggs are blended into the ingredients.

Roll dough (it is sticky) into 1- to 2-inch balls (I used 2 level measuring teaspoons for each cookie). Roll in granulated sugar until coated on all sides and



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place on prepared sheets about 2 inches apart (no need to flatten the balls). Bake 11-12 minutes or until crackly on top and still a bit soft (cookies firm as they cool).

**Per cookie:** 65 calories, 1 g protein, 10 g carbohydrate, 3 g fat (2 g saturated), 13 mg cholesterol, 9 mg sodium, 0 fiber.