



Krinkle Cookies made with Butterfinger®

Dessert | Dessert | All year round

Yields: 60 Krinkle Cookies – 20 each

INGREDIENTS

For Krinkle Cookies:

- 2 cups all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- 1 cup cocoa powder, Dutch process
- 2 cups light brown sugar
- ½ cup vegetable oil
- 4 ea. eggs, whole
- 1 cup powdered sugar

Method:

Preheat oven to 325 degrees F and line 2 large baking sheets with baker's parchment. In a bowl, sift the powdered sugar twice to remove any lumps and set aside. In a mixer with the paddle attachment. Combine the flour, baking powder, salt, cocoa, and light brown sugar and mix until incorporated. Add the oil slowly and mix into a smooth paste. Slowly add the eggs and mix until smooth. Pinch off a small piece of dough about ½ oz. in weight and roll into a tight ball. Roll each ball into the sifted powdered sugar until well coated, and place on sheet pan with enough space



to allow for spreading. Bake at 325 degrees F for 8 to 10 minutes or until you see the cookies cracking. Remove from oven, cool on a wire rack, and while still slightly warm, apply the chocolates by making an indentation in the top of each cookie, pressing down gently to adhere the chocolate to the cookie. Cool to room temperature and serve.