



GRILLED CHOCOLATE CRINKLES

INGREDIENTS

1 cup unsweetened cocoa powder
2 cups white sugar
1/2 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup confectioners' sugar

EQUIPMENT

Mixing bowl and Spoon
Weber Grill
Cookie Scoop
Baking Sheet

Recipe

1. In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.
2. Preheat grill to 375 degrees, using only one burner. *We need indirect heat.*
3. Scoop dough using a small cookie scoop {about 1 Tablespoon} and place on a small baking sheet {1/4 sheet pan}.
4. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets.
5. Place cookie pan over indirect heat and close the lid. Cook for 10 to 12 minutes, until golden brown and set.
6. Remove from grill, allow cookies to cool on baking sheet for 5 minutes. Move to a wire cooling rack to cool completely.