

## Chocolate Crackles

<http://userealbutter.com/2011/12/11/chocolate-crackle-cookies-recipe/>

*from Martha Stewart's Cookies*

8 oz. bittersweet chocolate, finely chopped  
1 1/4 cups all-purpose flour (2 1/2 cups @8500 ft.)  
1/2 cup unsweetened Dutch-process cocoa powder  
2 tsps baking powder (1 1/2 tsps @8500 ft.)  
1/4 tsp coarse salt (1/2 tsp @8500 ft.)  
1/2 cup (4 oz.) unsalted butter, room temperature  
1 1/2 cups light brown sugar, packed (1 1/4 cups @8500 ft.)  
2 large eggs  
1 tsp vanilla extract (2 tsps @8500 ft.)  
1/3 cup whole milk  
1 cup granulated sugar  
1 cup powdered sugar

Melt the chocolate in a heatproof bowl over a hot water bath or on medium-low power in a microwave, stirring occasionally. Set aside to let cool. Sift (or whisk) the flour, cocoa, baking powder, and salt together in a bowl. Beat the butter and light brown sugar together for a couple of minutes until fluffy. Beat in the eggs and vanilla, then beat in the melted chocolate. Slowly mix half of the flour into the butter mixture. Mix in half of the milk until incorporated. Mix the remaining flour and then the milk until combined. Place the dough in the refrigerator for a minimum of 2 hours or until the dough is firm. Preheat the oven to 350°F. Pinch off pieces from the dough and roll into 1-inch balls. Coat each dough ball in granulated sugar then in powdered sugar and place 2 inches apart on a parchment-lined baking sheet. Bake until the surfaces crack – about 14 minutes (10 minutes @8500 ft.). You can rotate the baking sheets halfway through the baking time, but I didn't need to. Remove from baking sheets to cooling racks until completely cooled. Store cookies between layers of parchment or wax paper in airtight containers at room temperature. Good for up to 3 days. Makes 60 cookies.