

Chocolate Crinkles

- 2 c. sugar
- ½ c. melted butter
- 4 (1-oz.) squares unsweetened chocolate, melted
- 4 eggs
- 2 t. vanilla extract
- 2 c. flour
- 2 t. baking powder
- ¾ t. salt
- ¾ c. confectioner's sugar

In a large bowl, blend sugar, margarine, and chocolate. Add eggs, one at a time until well blended. Mix in vanilla. Combine flour, baking powder, and salt; add gradually to chocolate mixture, mixing well after each addition. Cover and chill two hours or overnight.

Drop by rounded teaspoonfuls into confectioner's sugar, coating lightly, then shape into balls, coat again.

Place on greased baking sheet, two inches apart; flatten slightly. Bake at 350° for 12-14 minutes or until done. It's best to take them out BEFORE they are completely done ... they will continue cooking a bit after they are out and it's better that they aren't too crispy around the edges. Remove from baking sheets (after a minute or so) onto wire racks to cool.