

CHOCOLATE CRACKLES

June Zabel's



1 cup semi-sweet chocolate pieces
1 cup brown sugar, packed
1/3 cup salad oil
2 eggs
1 teaspoon vanilla
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped toasted walnuts
1/2 cup powdered sugar

Melt chocolate. Combine with sugar and oil. Add eggs one at a time; beat well. Add vanilla.

Combine flour, baking powder and salt. Add to chocolate mixture. Stir in nuts.

Chill dough. Drop teaspoonfuls of dough in powdered sugar. Roll to coat.

Place on greased cookie sheet. Bake in 350 degree oven 10 to 12 minutes. Cool on rack. Makes 4 dozen cookies.



Special Bridal Shower Edition
Lisa & Ryan (2006)