

Chocolate Crackle Cookies



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1 cup semi-sweet chocolate chips, regular or dairy-free
1 cup packed brown sugar
1/3 cup canola oil
2 eggs
1 teaspoon vanilla extract
1 package Yumee Yumee Dreamees mix
1/2 cup finely chopped pecans (optional)
1/3 cup powdered sugar

In a large microwave-safe bowl, heat chocolate chips on high for 30 to 45 seconds. Remove from microwave and stir until chocolate is smooth. If necessary, return to microwave for an additional 15 seconds. Add brown sugar and oil to chocolate. Mix well until sugar is completely dissolved. Add eggs one at a time, mixing well after each addition. Stir in vanilla. Blend Yumee Yumee Dreamees mix into chocolate mixture and stir until all ingredients are fully incorporated. Add pecans, if desired, and mix well.

Divide dough into four separate sealed containers and refrigerate for 2 to 3 hours, or until firm.

Removing one container at a time, roll teaspoons of batter into 1-inch balls. In a small bowl, roll and coat balls in powdered sugar. Place balls on greased baking sheets about 2 inches apart.

Bake at 350 degrees for 10 to 12 minutes. Allow cookies to sit for 2 minutes. Remove cookies from baking sheet and cool on a wire rack.

Makes 3 1/2 to 4 dozen cookies