All You Need Recipes

Chocolate Crackle Cookies

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These irresistible chocolate cookies have a firm exterior with a soft, chocolatey interior. The sugar draws out the moisture in the dough while baking. The effect of this is what causes the outer layer to become dry more quickly, which creates cracks. The granulated sugar draws out more moisture than the confectioners' sugar, so this is why you use it first.

You will need:

Food scale
Electric mixer with paddle attachment
Medium sized glass bowl
2 Baking pans (each approx. 15”x20”)
Parchment paper

Ingredients:

1½ Cup (326g) chocolate chips (semi-sweet)
¼ Teaspoon (1g) cooking oil
1 Teaspoon (3.5g) rum extract
1½ Teaspoons (2.5g) dry coffee grinds
6 Tablespoons (86g) unsalted butter at room temperature, cut in cubes
¼ Cup (65g) sugar
3 Large eggs (58-60g each weighed in the shell)
3 Tablespoons (37g) whipping cream
1 Cup (165g) all-purpose flour
1¼ Teaspoons (5g) baking powder
½ Teaspoon (4.5g) fine sea salt

Sugar Topping:

1 Cup (245g) fine granulated sugar
1¼ Cups (145g) confectioners’ sugar

Directions:

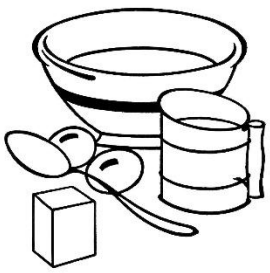
1. Melt the chocolate chips in the microwave, add the oil and combine. Add the rum and the coffee grinds and mix well. Set aside.
2. Using the electric mixer with the paddle attachment, cream the butter and sugar on medium speed. Add the chocolate mixture, eggs, and cream, and blend well on low to medium speed. On low speed, add the flour and baking powder. Mix for a few

seconds, then add the salt. Increase the speed to medium and thoroughly mix all of the ingredients. (Don't overmix.)

3. Transfer to a glass bowl and cover with a lid or plastic wrap. Let chill in the refrigerator for at least 3 hours.
4. When the dough is cold and ready, prepare the work surface with a large sheet of parchment paper, a small food scale, and the sugar toppings in two separate bowls placed side by side. Use a spoon to scoop the dough and weigh each scoop on the scale. Each scoop of dough should weigh approximately 12-13g. Roll each scoop into a ball between your hands. Dip each ball into the granulated sugar first and then into the confectioners' sugar. Place each ball onto the parchment paper until you complete the process with all of the dough. Dip each ball a second time into the confectioners' sugar and coat generously. Place onto a baking pan lined with parchment paper. Leave a space between each ball of dough because they will flatten and spread during baking.
5. Bake in the middle of the oven at 375° F for 10 minutes. After removing the cookies from the oven, let cool completely before transferring.

Helpful Tips:

1. For better results, chill the prepared dough balls in the refrigerator before baking.
2. Store the cookies in the freezer in an airtight container.

Notes:

Happy Baking!