**Chocolate Crackups**

Yield 5 dozen Temp. 350\* Bake time 8 to 10 min

**Ingredients:**

½ c. plus 1 Tbsp. butter

6 Tbsp. cocoa

1 2/3 c. sugar

2 eggs

2 tsp. vanilla

2 c. flour

½ tsp. salt

2 tsp. baking powder

Confectionery sugar

**Directions:**

1. Melt butter and stir in cocoa; blend well, let cool.
2. Add sugar, eggs, and vanilla. Beat until smooth.
3. In separate bowl, sift together flour, salt, and baking powder. Add to the cocoa mixture. Chill for 3 hours.
4. Take 1 tsp. of dough and shape it into a ball. Roll balls in confectioners’ sugar and place on ungreased cookie sheet. Bake for 10 minutes. Remove from oven immediately, the cookie will be moist. Cool.
5. Cookies should be soft and chewy like a brownie.