



PREP: 20 mins  
COOK: 30 mins  
SERVES: 16

## Simple Dark Chocolate Crackle Cookies

For the deepest, rich dark choc flavour, follow along as we put our new Dark Choc Flavouring Paste to use in these simple crackle cookies.

### Ingredients

#### Cookies

225g (1 1/2 cups) plain flour  
1/2 tsp baking powder  
1/2 tsp bicarb soda  
1/4 tsp salt  
120g (1/2 cup) butter, softened  
110g (1/2 cup) caster sugar  
1 tbsp brown sugar  
1 large egg  
1 tbsp Dark Choc Paste  
Extra caster sugar, to roll cookies

### Method - Cookies

#### STEP 1

Preheat oven to 180°C and line two baking sheets with baking paper or silicone mats.

#### STEP 2

In a bowl combine the flour, baking powder, bicarb soda and salt and set aside.

#### STEP 3

Cream together the butter and sugars in the bowl of a stand mixer (or in a large bowl using hand beaters) until pale in colour and fluffy (4-5 minutes).

#### STEP 4

Add the egg and mix until combined, then add the chocolate paste and mix until combined.

#### STEP 5

Why not take a photo and share your version with us.  
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Method - Cookies

Add the dry ingredients and mix with a rubber spatula until just combined.

### **STEP 6**

Taking heaped tablespoon sized amounts of the mixture, roll in a ball in your hand, then roll in the extra caster sugar and place 5cm apart on the baking sheets.

### **STEP 7**

Bake for 10-12 minutes total, pressing the cookies down with a flat spatula halfway through cooking.

### **STEP 8**

Remove from oven and cool for 5 minutes on a tray before cooling completely on a wire rack.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.