



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

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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.

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