

# Frangelico Crinkles

**HOLIDAY COOKIES 2011** DEC 7, 2011

This is a very sophisticated cookie, suitable for the season. Be advised that the recipe contains liqueur.

**Make Ahead:** The dough needs to be refrigerated for at least 3 hours and up to overnight. For best results, do not freeze this dough. The cookies can be stored in an airtight tin for up to 2 days or frozen for up to 1 month.

---

**SERVINGS: 36 COOKIES**

## INGREDIENTS

- 1 1/4 cups flour
  - 1 tablespoon baking powder
  - 1/2 teaspoon salt
  - 12 ounces top-quality semisweet or dark baking chocolate, such as Valrhona, chopped
  - 6 tablespoons (3/4 stick) chilled unsalted butter, cut into small pieces
  - 2 extra-large eggs, at room temperature
  - 1/2 cup plus 3 tablespoons granulated sugar
  - 1 tablespoon vanilla extract
  - 1/4 cup heavy (whipping) cream
  - 6 tablespoons Frangelico (hazelnut-flavored) liqueur
  - 1 cup confectioners' sugar, sifted
-

## **DIRECTIONS**

Sift together the flour, baking powder and salt.

Heat a few inches of water in a medium saucepan over medium heat. Combine the chocolate and butter in a heatproof bowl that is large enough to sit over the saucepan. Heat just long enough for them to melt, stirring to incorporate. Remove from the heat.

Whisk together the eggs and granulated sugar (by hand) in a mixing bowl until the mixture has lightened in color.

Add the cooled chocolate mixture, vanilla extract, cream and liqueur, stirring to incorporate, then gently and gradually fold in the flour mixture to form a soft dough. Cover and refrigerate for at least 3 hours and up to overnight.

Preheat the oven to 350 degrees. Line several baking sheets with parchment paper. Place the sifted confectioners' sugar on a plate.

Shape a heaping tablespoon of dough into a ball, then roll to coat completely in the confectioners' sugar. Repeat to use all of the dough, spacing the dough balls 2 inches apart on the baking sheets. Bake one sheet at a time for 9 to 11 minutes; the cookies will be puffed and cracked but soft in the center. Do not overbake.

Transfer to the stove top (off the heat). Cool for 2 minutes on the sheet, then transfer the cookies to a wire rack to cool completely before serving or storing.

---

## **RECIPE SOURCE**

From Mary Lee Montfort of Mary Lee's Desserts in Vienna.

*Tested by Madonna Lebling.*