

Crackles - Chocolate-Orange

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Yield: 48 cookies

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 stick unsalted butter, cut into pieces
5 ounces unsweetened chocolate, cut into pieces
2 cups granulated sugar
2 tablespoons Grand Marnier (or other orange-flavored liqueur)
3 large eggs, lightly beaten
1/2 cup confectioner's sugar

Preparation Time: 30 minutes

Whisk the flour, baking powder and salt in a medium bowl.

In a medium saucepan over low heat, heat the butter, chocolate, 1-3/4 cups of granulated sugar, stirring, until melted and smooth. Let cool slightly. Add the Grand Marnier and eggs. Stir until combined.

Add the flour mixture and stir until just combined. Transfer to a bowl. Cover.

Refrigerate until firm, about two hours.

Position racks in the upper and lower thirds of the oven. Preheat the oven to 350 degrees. Line two baking sheets with parchment paper.

Place the remaining 1/4 cup of granulated sugar and the confectioner's sugar in separate small bowls. Roll the dough into one-inch balls. Roll each ball first in the granulated sugar; then generously in the confectioner's sugar to coat completely. Arrange about 1-1/2 inches apart on the baking sheets.

Bake, switching the pans halfway through, until the cookies are puffed and cracked, about 12 minutes.

Let cool for 5 minutes on the pans. Transfer the cookies to racks to cool completely.

Per Serving (excluding unknown items): 4471 Calories; 188g Fat (35.9% calories from fat); 60g Protein; 694g Carbohydrate; 29g Dietary Fiber; 884mg Cholesterol; 1760mg Sodium. Exchanges: 15 Grain(Starch); 3 1/2 Lean Meat; 35 Fat; 31 Other Carbohydrates.