

Traeger Chocolate Crinkle Cookies

Are you ready for those classic holiday chocolate crinkle cookies with a hint of wood fired fun? We took a classic cookie and gave it some new flavors to really make you the star of the cookie club. Better double this recipe, just in case. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 12 Cookies

Prep time: 10 – 15 minutes

Cook time: 10-13 minutes, depending on desired doneness

Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
½ Cup	Cocoa, Unsweetened	
1 Cup	Sugar, Granulated, Cane	
¼ Cup	Oil, Vegetable	
2 Ea	Eggs, XL	Fresh
1 tbsp	Vanilla Extract (or paste)	
1 Cup	Flour, All Purpose	
1 tsp	Baking Powder	
1 tsp	Salt, Kosher	
½ Cup	Mini Kisses, Baking Chips	
½ Cup	Sugar, Powdered	

Prep Directions:

In a large mixing bowl add the cocoa, cane sugar, vegetable oil and mix to combine using a spatula

Add the eggs in one at a time and mix to combine, once eggs are mixed in, add the vanilla extract and chocolate chips

In a separate bowl combine the flour, baking powder and salt. Mix well

Add the dry ingredients into the bowl of wet ingredients, mix until a dough forms

Cover tightly and refrigerate for 4-6 hours

Load Traeger with Reserve Blend Pellets set temperature to 350°

Place the powdered sugar in a medium bowl

Scoop the cookie dough out using either a #24 scoop or about 2 rounded tbsp, roll into a ball

Place into the powdered sugar and roll around to coat

Place onto the cookie sheet, be sure to space them out

Push down lightly on the cookie to make a thumbprint

Place into the Traeger and bake at 350° for 10-12 minutes or until desired doneness

Remove from the Traeger and allow to cool, remove from the cookie sheet and store tightly covered

Be sure cookies are fully cooled before covering

Enjoy, ☺

Grills / Grill Gear Used:

Traeger Ironwood 650

Ace SKU – 8030466

Traeger Reserve Blend Pellets

Ace SKU – 8015887