

Chocolate Raspberry Crinkle Cookies

Ingredients:

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| 3 Cups (360g) | All Purpose Flour |
| 2 Tsp | Baking Powder |
| 1/2 Tsp | Salt |
| 1 Cup (84g) | Cocoa Powder; Unsweetened & 60%+ Cacao |
| 1 Cups (99g) | White Sugar |
| 1 Cups (213g) | Light Brown Sugar |
| 1 Cup (16 Tblsp) | Unsalted Butter, Softened |
| 2 Tblsp | Olive Oil |
| 2/3 Cup (200g) | Raspberry Preserves |
| 2 Tsp | Vanilla |
| 2 | Eggs, Large @ Room Temp |
| 1/2 Cup (60g) | Cacao Nibs |

Coating

| | |
|-------------|--------------------------|
| ~1/2 Cup | Powdered Sugar |
| ~1/2 Cup | White Sugar |
| .6 Oz (17g) | Freeze Dried Raspberries |

Yield: ~60 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder, Salt, and Cocoa Powder.
2. In Mixer Bowl cream Butter, Olive Oil, and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add Raspberry Preserves and beat until well blended.
7. Add Cacao Nibs and beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. For Coating, pulse Powdered Sugar, White Sugar, and Freeze Dried Raspberries in a Food Processor until Raspberries are like Sand. Place in a Small Bowl.
11. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled), roll Scoops in Coating, and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
12. Bake 12 minutes or until the edges firm and surface cracks. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.