Chocolate Crinkle Cookies

Preheat oven to 325°

2 cups unsweetened cocoa

4 cups all purpose flour

3 teaspoons baking powder

1/2 teaspoon salt

2/3 cup butter

3 cups white sugar

4 teaspoons vanilla

8 large eggs

1 cup powdered sugar (to roll cookie balls in)

Combine cocoa, flour, baking powder and salt and set aside.

Beat together butter, sugar, and vanilla.

Add eggs one at a time.

Add dry ingredients and mix well.

*Dough will be sticky

Use a small cookie scoop to form dough balls.

Freeze dough balls long enough to make them firm and then coat with powdered sugar

Place 3" apart on a cookie sheet and bake 10-15 minutes until spread and crackled. They should be soft right out of the oven, but will firm up as they cool. Don't over bake, or they will be tough.