

Midnight Crackles

Makes about 40-60 cookies, depending on size

Ingredients:

1 stick plus 2 TBS (10 TBS) unsalted butter, cut into pieces
1-1/4 cups packed light brown sugar
10 oz. bittersweet chocolate, coarsely chopped
2-1/2 cups flour (I use Spelt flour)
1/2 cup unsweetened cocoa
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. ground cinnamon
1/8 tsp. ground cloves
2 large eggs

Directions:

Put the butter, sugar and chocolate in that order into a 2 quart saucepan. Put pan over low heat and warm the ingredients, stirring occasionally, until they are melted and smooth. Scrape everything into the bowl of a mixer or large bowl.

Sift together the flour, cocoa, baking soda, salt, cinnamon and cloves.

Working with the mixer, add eggs, one at a time until well blended into the chocolate. With mixer still on low, add the dry ingredients, mixing just until the dough is smooth and shiny; it will clean the sides of the bowl and form a ball. Turn dough onto work surface and divide in half. Wrap each piece in plastic wrap and chill for at least 1 hour or for up to 3 days.

Preheat oven to 350 degrees if using regular flour. I put the oven at **335 degrees for spelt** as the flour is more delicate. Your oven may vary, so please watch bottoms of cookies closely.

Line two baking sheets with parchment. Working with 1 tablespoon (I used 2 tsp. size) roll dough between palms to form firm, shiny balls. If the dough breaks, just squeeze and knead a bit, then re-roll between palms. Place one inch apart on baking sheets and light press each one down with fingertips.

Bake cookies for 10 to 12 minutes, rotating baking sheet. For **spelt, I baked at 335 degrees for 11 minutes**. They get very dark on bottom quickly and you don't want that. It's better to underbake than overbake. After removing from oven, let rest on baking sheet for 2 minutes, then gently transfer to rack to cool. Wrapped airtight, cookies can be kept about 5 days at room temperature, or frozen for up to 2 months.

Phil -
These are made
w/ spelt. Hope
you enjoy!

a
Taste like
chocolate
lebkuchen