Chocolate Pixies

Ingredients

- 2 1/2 c. flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 c. vegetable oil
- 40g (1 oz) unsweetened chocolate, melted
- 2 c. granulated sugar
- 4 eggs
- 2 tsp vanilla
- 1 c. powdered sugar (for rolling)

Instructions

1. Sift together flour, baking powder, and salt.
2. Combine oil, melted chocolate, and granulated sugar.
3. Add eggs one at a time, beating well after each addition.
4. Add vanilla.
5. Add dry ingredients and blend well.
6. Chill dough several hours or overnight.
7. Heat oven to 350°.
8. Spread powdered sugar in a small flat pan.
9. Drop dough by rounded teaspoonfuls into the powdered sugar; with fingers, coat and roll into balls.
10. Place balls 2 inches apart on a greased cookie sheet.
11. Bake 10-12 minutes.
12. Cool on wire racks.

Chocolate Pixies

2½ c. flour
2 t. baking powder
½ t. salt
½ c. veg. oil
4 sq. (1 oz) unsweetened choc. melted
2 c. sugar
4 eggs
2 t. vanilla
1 c. pwd sugar

Sift together flour, bkg pwdr and salt. Combine oil, choc and gran. sugar. Add eggs one at a time and beat well after each addition. Add vanilla. Add dry ingredients, blend well. Chill several hrs or overnight.

Heat moderate oven (350°) Spread XXX sugar in small flat pan. Drop dough by rounded teaspoonful into XXX sugar. With fingers, coat balls. Place 2" apart on greased cookie sheet. Bake 10-12 min. Cool on wire racks.

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