



Chewy Fudge Drops

These soft, rich fudge cookies develop a shiny/cracked top surface as they bake. It's an interesting process; the cookies don't crack until just before they're done. This King Arthur recipe has been slightly modified for success in the Youth category.



Ingredients:

- 1 1/3 cups semisweet chocolate chips
- 3 tablespoons butter
- 1 cup sugar
- 3 large eggs
- 2 teaspoons instant coffee
- 1 teaspoon vanilla extract
- 1 cup King Arthur Unbleached All-Purpose Flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

Instructions:

1. In a double boiler, or in the microwave, gently melt together the chocolate and butter. To avoid heating the chocolate too much and possibly burning it, the best method is to heat until the butter is melted, and the chocolate has partially melted, then remove from the heat. Stir until all the chocolate melts.
2. In a separate bowl, beat together the sugar and eggs until they're thoroughly combined. Add the hot melted chocolate, then stir in the remaining ingredients.
3. Refrigerate the batter-like dough until it's thoroughly chilled, about 3 hours (or overnight). It needs to set and stiffen up before it can be scooped into balls.
4. Preheat the oven to 325°F. Lightly grease two or three baking sheets - or line sheets with parchment and grease the parchment.
5. Drop the cookie dough by heaping teaspoonfuls (balls about 1" across) onto the prepared baking sheets. A tablespoon cookie scoop makes this task simple. Leave about 2" between the dough balls, as they'll spread as they bake.
6. Bake the cookies for 11 to 13 minutes, until their tops are shiny and cracked. They won't crack until the very end, so keep a close eye on them; when they're cracked all the way across the top surface, they're just about done. The point is, you want these baked all the way through, but just barely; additional baking will make them crisp rather than chewy.
7. Remove the cookies from the oven. After a few minutes, gently loosen them with a spatula, then let them finish cooling on the pan before moving them as they're very delicate while hot.
8. Yield: about 2 dozen 2½" cookies.

Submit 6 2½" cookies on a white paper plate.