

Chocolate Collagen Crinkle Cookies

Prep Time: 20 mins+; Cook Time: 12 mins

Serving Size: ~2 dozen cookies

INGREDIENTS:

1/2 CUP	Unsweetened cocoa powder
1/2 CUP	White Sugar
1/4 CUP	Packed Brown Sugar
1 CUP	All-purpose flour
1 TSP	Baking powder
PINCH	Salt
1 SCOOP	Multi-Collagen
1/4 CUP	Vegetable/Avocado oil
2	Eggs
1 TSP	Vanilla extract
1/4 CUP	Confectioners' sugar

DIRECTIONS:

1. In a small bowl, whisk together flour, cocoa powder, baking powder, Multi-Collagen, and salt. Set aside
2. In a medium bowl, beat together oil and sugars until combined. Add vanilla and eggs and beat until combined.
3. Gradually add the dry ingredients into the wet ingredients, and mix until all combined, Dough will be sticky. Cover & chill in fridge for 2 hrs.
4. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silicone mat.
5. Roll dough into 1" balls and roll in confectioners' sugar. Bake in preheated oven for 10-12 min. Let stand on cookie sheet for a min before transferring to a wire rack to cool.