

WIMBY COOKIES

4 OZ. UNSWEETENED CHOCOLATE
1/2 CUP VEGETABLE OIL
2 CUPS SUGAR
4 EGGS
2 TSP. VANILLA
2 CUPS FLOUR
2 TSP BAKING POWER
1/2 TSP. SALT
1 CUP POWDERED SUGAR



Get a bowl. Melt the chocolate over a double boiler. and let it cool. Mix oil, melted/cooled chocolate and sugar on low speed. Blend in eggs one at a time (not the shell parts). Sift together flour, salt and baking power. Add those dry ingredients to the chocolate mixture and mix together. Cover it and chill several hours or overnight. Roll balls of chocolate with your hands (this part can be messy) and roll them in the powdered sugar and place on a cookie sheet with enough personal space. Bake at 350° for 10-12 minutes.. Cool on a wire rack.

*Don't forget to turn off your oven so your house doesn't burn down.