

Crinkle-Top Chocolate Truffle Cookies

2 cups (12 oz) semisweet chocolate chips, divided
2 tablespoons butter, softened
1 cup sugar
2 eggs
1-1/2 teaspoon vanilla extract
1-1/2 cups all-purpose flour
1-1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup of water
1/2 cup Confectioners sugar

In a microwave or double boiler, melt 1 cup of chocolate chips. Stir until smooth; set aside. In a small mixing bowl, cream butter and sugar. Add egg whites and vanilla; beat well. Stir in melted chocolate. Combine flour, baking powder and salt; gradually add to creamed mixture alternately with water. Stir in remaining chocolate chips. Cover and chill for at least 2 hours or until easy to handle. With lightly floured hands, shape into 1" balls. Roll in confectioners' sugar. Place 2" apart on baking sheets coated with nonstick cooking spray. Bake at 350° for 10-12 minutes or until lightly puffed and set. Cool on pan 3-4 minutes before removing to a wire rack to cool completely. Dust with confectioners' sugar. Yield about 4 dz.