

JUDY'S EARTHQUAKE COOKIES

(from [My Judy the Foodie](#))

8 tablespoons unsalted butter
4 squares unsweetened chocolate
2 tsp vanilla
2 tsp baking powder
2 cups sugar
4 eggs beaten
2 cups flour, sifted
1/2 tsp salt
1 + 1/2 cups of confectioner s sugar

Melt chocolate and butter in a microwave safe container, stirring every 15 seconds.

Beat the eggs in a large bowl, add the sugar, vanilla extract, and melted chocolate/butter mixture. Add the baking powder, flour, and salt and beat until very smooth.

Place bowl in fridge and chill as long as 24 hours.

Heat the oven to 350 F. Cover two cookie sheets with parchment paper. Place confectioner' s sugar in bowl large enough to roll out the fudge balls. Take a teaspoon of the cookie dough and form into balls. Coat the ball with confectioner s sugar by rolling it around in the sugar many times.

Place on baking sheet with enough room for each ball to “explode” open. Bake for approximately 12 minutes (mine took a little longer). Cool and then remove cookies to wire rack (make sure to place foil under the rack as powdered sugar can be quite messy).