

# Chocolate Pixies

*These cookies' powdered sugar coating forms a unique crinkled design during baking. This recipe from Ginny Nugent of Apex tied for first place in the drop cookie category.*

4 tablespoons butter

4 squares (1 ounce each) unsweetened chocolate

2 cups flour, divided

2 cups sugar

4 eggs

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup chopped walnuts or pecans

Powdered sugar for rolling

In a small saucepan, melt butter and chocolate over low heat, 8 to 10 minutes. Cool. In large mixing bowl, combine melted chocolate mixture, 1 cup flour, sugar, eggs, baking powder and salt. Beat at medium speed, scraping bowl often, until well mixed, 2 to 3 minutes. Stir in remaining 1 cup flour and the nuts. Cover, refrigerate until firm, at least 2 hours.

Heat oven to 300 degrees. Shape rounded teaspoonfuls of dough into 1-inch balls; roll in powdered sugar. (If making in batches, return dough to refrigerator.) Place 2 inches apart on greased cookie sheets. Bake for 12 to 15 minutes, or until firm to the touch. Remove immediately to wire racks to cool.

**Yield: about 4 dozen cookies**