THE J.M. SMUCKER Co

Milk Chocolate Fudge Crackles

Prep Time	Cook Time	Serves	Difficulty
15 mins	13 mins	48	N/A

Ingredients

- 1/4 cup (50 mL) All Vegetable shortening
- 1 cup (250 mL) semi-sweet chocolate chips
- 1/4 cup (50 mL) granulated sugar
- 2 eggs
- 2/3 cup (150 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 1/2 cups (375 mL) milk chocolate chips
- 3/4 cup (175 mL) icing sugar

Directions

Step 1:

Melt, in a glass bowl in microwave, shortening and semi-sweet chocolate chips on medium (50%) for 1 to 2 minutes. Add in sugar and then eggs one at a time, stirring well after each addition. Let cool for 5 minutes.

Your kids will enjoy cracking the eggs. Let them practice in a separate bowl.

Step 2:

Mix in sweetened condensed milk and vanilla. Add next 4 ingredients; mix well to combine. Cover with plastic wrap and refrigerate from 1 1/2 hours to 8 hours.

Do your kids know why the dough needs to chill? This makes it easier to work with and mold into different shapes.

Step 3:

Sift, in a shallow bowl, icing sugar. Between palms of hand, roll pieces of chilled dough to form 1 1/4” (3 cm) balls. Drop balls into icing sugar and toss lightly until well coated. Place on parchment paper lined baking sheets and flatten very slightly.

After the balls of dough have been rolled, get your kids to coat them with icing sugar.

Step 4:

Repeat with remaining dough and remaining icing sugar, spacing about 1 1/2” (4 cm) apart on baking sheet.

Step 5:

Preheat oven to 325°F (160°C).

Step 6:

Bake in preheated oven for 11 to 13 minutes or until just beginning to feel firm when pressed in centre. Let cool on baking sheet on wire racks for 5 minutes. Transfer crackles to wire racks to cool completely.

Switch it up! Try substituting the chocolate chips with white chocolate chips and the icing sugar with cocoa! Your kids will love this yummy spin on the look and taste of their cookies.

Images