

Chocolate Fudge Crinkle Biscuits – a recipe for disaster!

Having been out and bought the ingredients for this apparently simple recipe, I gathered everything together and, after some searching, dug out a small hand blender from the back of the cupboard. I tried to remember when, why, and if I'd bought it, then I gave up and cracked on.

I got out a glass mixing bowl, carefully measured out the ingredients into the bowl and began Stage 1 of the method. I started whisking on the lowest setting and quickly disappeared, along with the kitchen, in a cloud of cocoa dust.

After stopping to clean my glasses and most things within a surprising distance from the bowl, I started again, gently, and added the eggs. At this point I accidentally let go of the bowl and the mixer spun it to the point where the mixture rose up the sides and started flying off into the kitchen.

Following another short interlude to clean up myself and the kitchen I prepared for Stage 2. Since the first bowl was now over half full, I got out a larger bowl and started to carefully measure the ingredients into it. Glancing at the ingredient list I put the plain flour, baking powder and icing sugar in. Then I checked the instructions, and tipped it into the bin. The icing sugar is not part of the recipe.

I measured everything out again and stirred the ingredients together as instructed. Since this was now in a larger bowl, I started adding the small bowl of cocoa mixture into the flour mixture. I soon had some large sticky lumps which refused to break up, sitting in a bowl of flour.

Sensing disaster I looked at the instructions and reversed my method, adding the lumpy cocoa and flour mixture to what was left of the smooth cocoa mixture in the smaller bowl. After a few rest periods to let my wrist (and spirits) recover, I successfully managed to combine it into something that looked right.

Although it looked and felt like it should, I put it in the fridge anyway so I could clean up the disaster area (and myself) and have rest.

An hour later I began to form the mixture into balls, roll them in the icing sugar (rather than baking it in!), and put them on a baking tray. They actually looked ok.



They went in the oven for 10 minutes and came out looking like this:

I've tried one and, since I managed to compose this saga, I'm still alive. It tasted very nice and was perhaps a bit more chewy than Karin's, however I feel confident enough to let other people eat them!

