

## Chocolate Crackle Tops

2 eggs

1c. granulated sugar

2 c. cocktail peanuts, finely ground

3 squares chocolate, 1 oz. each unsweetened squares

¼. plain dried bread crumbs

2 Tbs. flour

½ tsp cinnamon, ground

½ tsp ground cloves

•powdered sugar for rolling dough in

1. Using a blender or mini food processor, finely chop peanuts, a small amount at a time (1/2 cup works well), set aside in measuring cup. Continue until you have 2 cups of ground nuts
2. Working in batches: Using blender, place 1 broken square of the unsweetened chocolate along 1/3 of the bread crumbs and some of the flour. Grind until finely chopped. Place in small bowl and repeat until all chocolate is ground. I have found that adding the flour and bread crumbs with the chocolate when grinding keeps the chocolate from melting in the blender/food processor
3. Using mixing bowl, cream eggs and sugar
4. Add nuts, spices and ground chocolate mixture. Mix until blended. Remove mixing bowl from mixer.
5. When ready to bake, Place powdered sugar in small bowl. Remove cookie mixture from refrigerator. Roll chilled dough into small balls about 1" in size. Keeping the balls small keeps the cookie from spreading when cooking.
6. Place dough balls in powdered sugar and roll. Place onto greased cookie sheets, or use parchment paper on cookie sheets.
7. Bake 12 - 15 minutes at 325 degrees Fahrenheit. Remove from oven. Cool a minute, then remove to wire racks to cool.  
Store in an airtight container.  
If there are any left after a couple days I find they can be frozen.