

## Mocha Crinkles

1 $\frac{1}{3}$  cups firmly packed light brown sugar  
½ cup vegetable oil  
¼ cup low-fat sour cream  
1 egg  
1 teaspoon vanilla  
1 $\frac{3}{4}$  cups all-purpose flour  
¾ cup unsweetened cocoa powder  
2 teaspoons instant espresso or coffee granules  
1 teaspoon baking soda  
¼ teaspoon salt  
⅛ teaspoon black pepper  
½ cup powdered sugar

1. Beat brown sugar and oil in medium bowl with electric mixer. Mix in sour cream, egg and vanilla. Set aside.
2. Mix flour, cocoa, espresso, baking soda, salt and pepper in another medium bowl.
3. Add flour mixture to brown sugar mixture; mix well. Refrigerate dough 3 to 4 hours or until firm.
4. Preheat oven to 350°F. Pour powdered sugar into shallow bowl. Set aside. Cut dough into 1-inch pieces; roll into balls. Roll balls in powdered sugar.
5. Bake on ungreased cookie sheets 10 to 12 minutes or until tops of cookies are firm to touch. Do not overbake. Cool on wire racks.

Makes 29 cookies

**Per serving:** Calories: 114, Calories from Fat: 32%, Total fat: 4g, Saturated Fat: <1 g,  
Protein: 1.4g, Carbohydrate: 19g, Cholesterol: 7mg, Sodium: 69mg, Fiber: 1g.