



SAUNDERS' MALT EXTRACT

Preparation

40
MINS

Refrigeration

60
MINS

Makes

12

Difficulty

EASY

CHOCOLATE AND MALT COOKIES

Irresistible, gooey chocolate and malt cookies! The key to these cookies is to bake them only until their edges are starting to brown.

INGREDIENTS

- 120g unsalted butter
- 50g brown sugar
- 1 tsp vanilla extract
- 115g Saunders' Malt Extract
- 215g plain flour
- 1 tsp baking soda
- 1/4 tsp salt
- 150g good quality chocolate chips

METHOD

- 1** Cream the butter and brown sugar together for 1 minute in a stand mixer, using the paddle attachment. Scrape down the side of the bowl and add the Saunders' Malt Extract and vanilla extract. Beat for another 2 minutes until the mixture looks smooth and fluffy.
- 2** In a bowl, whisk together the flour, baking soda and salt. Add the dry ingredients to the butter mixture and beat on low until the flour is just incorporated. Mix in the chocolate chips.
- 3** Refrigerate the cookie dough for 60-90 minutes. Preheat the oven to 180°C.
- 4** Line two baking trays with non-stick baking paper. Working with only one tray at a time, place 2 tablespoons of cookie dough mixture, roughly shaped into balls on to the baking tray. Leave 3-4cm gap between the balls. One tray will probably only fit about 6 cookies. Keep the rest of the cookie dough chilled whilst the first tray is baking.
- 5** Place the baking tray on the middle rack of the oven and bake for 10 minutes or until the edges just start to lightly brown. Remove the tray and let the cookies sit for 5 minutes before transferring them to a wire rack to fully cool. Repeat with the rest of the cookie dough.

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