

SAUNDERS' MALT EXTRACT



Preparation

20
MINS

Bake Time

18-20
MINS

Makes

32

Difficulty

EASY

SALTED PEANUT BUTTER, MALT CHOC CHIP COOKIES

A soft and chewy cookie with crunchy peanut butter and the great flavour of malt. Mix it up with your preferred chocolate, working equally as well with dark or white chocolate chips.

INGREDIENTS

- 225g unsalted butter, softened
- 1 & 1/4 cups (275g) brown sugar
- 3/4 cup (165g) caster sugar
- 1 cup (280g) crunchy peanut butter
- 2 eggs
- 2 tbsps Saunders' Malt Extract
- 2 & 1/2 cups (375g) plain flour
- 1 & 1/2 tsps bicarbonate soda
- 1 & 1/2 cups (285g) milk chocolate chips
- Sea salt flakes, for sprinkling

METHOD

- 1** Preheat oven to 180°C. Place the butter and sugars in the bowl of a stand mixer and beat for 3 minutes or until light and creamy. Add the peanut butter and beat until smooth. Scrape down the sides of the bowl, add the eggs and Saunders' Malt Extract and beat until well combined. Add the flour and bicarb soda and beat on low until just combined, being careful not to overmix. Remove and fold through the chocolate chips.
- 2** Roll 2 tablespoons of the mixture into balls and place on baking trays lined with non-stick baking paper, about 5cm apart. Flatten slightly, sprinkle with salt flakes and bake for 10-12 minutes, rotating the trays half way, or until golden brown around the edges, but still soft in the middle. Allow to cool on the trays for 15 minutes before transferring to a wire rack to cool completely.

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU