



NUTTY CHOCOLATE CHIP MALT COOKIES

Added by Diane M. [dinee] on Aug 31, 2011



Diane from Twin Falls, ID (pop. 53,328) says:

I love chocolate chip cookies, and these are some of my very favorites! The secret ingredient, malt, will have people asking what went into these cookies! I love my cookies soft and chewy, and these definitely fit the bill...you decide if you'd like nuts in them or not...I like pecans. (this pic was taken w/o nuts)

JUST A PINCH
Recipe Club

Cook time: 10 Min

Prep time: 15 Min

Difficulty:

Serves:

INGREDIENTS

- | | |
|----------------------------|--|
| - 1 c butter | - 2 c flour |
| - 1 1/4 c brown sugar | - 1 tsp baking soda |
| - 1/2 c malted milk powder | - 1/2 tsp cinnamon |
| - 1 Tbsp chocolate syrup | - 1/2 tsp salt |
| - 1 tsp vanilla extract | - 1 1/2 c chocolate chips |
| - 1 egg | - 1 c chopped pecans or walnuts (optional) |

DIRECTIONS

1. In a mixing bowl, cream the butter, brown sugar, malted milk powder, chocolate syrup and vanilla.
2. Add the egg to the creamed mixture and blend.
3. Combine flour, baking soda, cinnamon, and salt together. Gradually add to the creamed mixture, mixing while you add. Add the chocolate chips and, if desired, nuts. Roll into 2 inch balls, and place on ungreased cookie sheet a couple of inches apart.
4. Bake at 375 degrees for 10-11 minutes, or just until cookie begins barely browning and middle looks firm, but don't overbake. Cool for 2 mins, and remove from cookie sheet to cooling rack. Makes about 2 1/2 dozen of med. sized cookies.

www.justapinch.com