

Malt Ball Cookies

Ingredients:

- 1 cup butter, room temperature
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla
- 2 ounces unsweetened chocolate, melted and cooled
- 2 3/4 cups flour
- 1/2 cup instant malted milk powder*
- 1 cup roughly chopped malted milk balls



Directions

1. Preheat oven to 375°F.
2. Combine butter and sugars in a large bowl with a hand mixer until smooth. Beat in baking soda, eggs, vanilla, and chocolate. Add in approximately half of the flour and mix with the hand mixer.
3. Using a wooden spoon, stir in the remaining flour, malted milk, and malted milk balls.
4. Drop mixture by 2 tablespoonfuls onto 2 baking sheets.
5. Bake 8–10 minutes. Allow to cool on the baking sheet for 5 minutes before transferring to a cooling rack.

Makes 36 servings

*Malted milk powder is likely to be found at your local grocery store in the baking aisle.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.