

# Chocolate Malt Cookies

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## Buffalo Outdoor Center / “Cabin Cooking” Video Series

*Episode 2: Recipe Prepared in BOC’s RiverWind Lodge*

**Preheat Oven: 375°** (25° less if cookie sheet is dark or your oven runs hot)

**Ingredients:**

- 1 cup butter-flavored shortening
- 1-1/4 cups packed light brown sugar
- ½ cup malted milk powder
- 2 Tbsp chocolate syrup
- 1 Tbsp vanilla extract
- 1 large egg
- 2 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 1-1/2 cups semi-sweet chocolate chunks
- 1 cup of milk- or dark-chocolate chips

### **Baking Directions:**

Combine the first five ingredients in a large mixing bowl and beat for 2 minutes on medium-high speed of a hand or stand mixer. Add the egg and beat on a low speed until combined. In a medium-size mixing bowl, whisk together the flour, baking soda and salt. Gradually add to the creamed mixture, mixing well after each addition. With a large spoon, stir in chocolate chunks and chips. Shape into 2” balls and place balls 3” apart on ungreased baking sheet. Bake at 375° for 12-14 minutes or just until edges are golden brown. Cool for 2 minutes on baking sheet before removing with a spatula to a wire rack for final cooling. Makes approximately 1-1/2 dozen cookies.

### **Baking Tips:**

Measure your flour into the measuring cup with a spoon and level off with a knife. “Scooping” flour with your measuring cup usually results in too much flour being added to your recipe!

Remember, every oven’s temperature calibration is a little different; for example, you might find that 12-14 minutes at 350° is a better baking temp and time in your oven. Just check your cookies at 10 minutes and adjust the baking time according to your desired degree of light- to medium golden brown. ☺