



# TRIPLE CHOCOLATE DOUBLE MALT COOKIES

## INGREDIENTS

- 70g Brown Sugar
- 70g Granulated Sugar
- 115g Unsalted Butter
- 1tsp Vanilla Extract
- 1 egg
- 180g Plain Flour
- 85g Chocolate Chips
- 2.5g Baking Powder
- 2.5g Bicarbonate of Soda
- 40g Cocoa Powder
- 50g Malt Extract
- 100g Maltesers

## METHOD

Preheat oven to approx. 160°C. Cream the butter, sugar and vanilla extract together until light and fluffy. Then add all the remaining ingredients apart from Maltesers and mix on a low speed until a soft dough is formed. Finally, add the Maltesers and mix gently until they start to crush and combine with the dough. Weigh out 50g pieces, and form into a ball, place on a baking tray and flatten slightly. Finally bake for 10-15 minutes, until the cookies have expanded and small cracks start to appear. Serve with a glass of warm milk.



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

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## MALT...

### *the undiscovered ingredient*

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

Malt extract in this recipe works by smoothing out some of the harsh notes that can be found in cocoa powder and by making the cookie silkier and just a little 'gooier'. The Maltesers, which of course are made with malt (the clue is in the name!), add a much-needed crunch to contrast the softness of the cookie. Triple chocolate (chocolate chips, cocoa and the coating of the Maltesers) Double Malt (malt extract and the centre of the Maltesers).

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.



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Passionate about malt

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