



Malted Madness Cookies

READY IN



55 min.

SERVINGS



24

CALORIES



181 kcal

DESSERT

Ingredients

- ☐ 1 serving you will also need: parchment paper
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup liquid malt extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 teaspoon salt

- ☐ 1 cup liquid malt extract crushed
- ☐ 1.5 cups powdered sugar
- ☐ 0.3 cup liquid malt extract
- ☐ 2 tablespoons milk
- ☐ 0.5 teaspoon vanilla

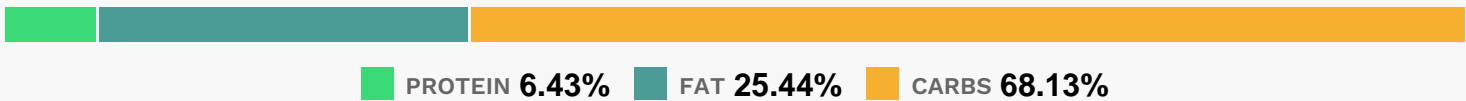
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. Line cookie sheet with Reynolds Parchment Paper; set aside.
- ☐ In large bowl, beat brown sugar, butter and eggs with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, 1/2 cup malted milk powder, the baking powder, baking soda and salt.
- ☐ Drop dough by rounded tablespoonfuls about 2 inches apart onto lined cookie sheet.
- ☐ Bake 12 to 15 minutes or until edges are set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- ☐ Meanwhile, in medium bowl, stir all Malt Glaze ingredients until smooth and spreadable.
- ☐ Spread Malt Glaze over cooled cookies.
- ☐ Sprinkle with crushed malted milk balls.

Nutrition Facts



Properties

Glycemic Index:8.54, Glycemic Load:5.82, Inflammation Score:-2, Nutrition Score:3.6034782982391%

Nutrients (% of daily need)

Calories: 181.38kcal (9.07%), Fat: 5.17g (7.95%), Saturated Fat: 1.38g (8.61%), Carbohydrates: 31.13g (10.38%), Net Carbohydrates: 30.83g (11.21%), Sugar: 20.68g (22.98%), Cholesterol: 15.98mg (5.33%), Sodium: 155.05mg (6.74%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Protein: 2.94g (5.88%), Vitamin B2: 0.16mg (9.25%), Selenium: 6.34µg (9.06%), Vitamin B1: 0.13mg (8.71%), Folate: 25.15µg (6.29%), Phosphorus: 57.55mg (5.75%), Vitamin B3: 1.11mg (5.55%), Calcium: 51.25mg (5.13%), Manganese: 0.1mg (5.02%), Vitamin A: 211.41IU (4.23%), Iron: 0.7mg (3.89%), Magnesium: 12.39mg (3.1%), Potassium: 101.69mg (2.91%), Vitamin B6: 0.05mg (2.66%), Copper: 0.04mg (2.04%), Vitamin B12: 0.12µg (1.95%), Vitamin B5: 0.18mg (1.79%), Vitamin E: 0.22mg (1.5%), Zinc: 0.22mg (1.46%), Fiber: 0.29g (1.17%)