



## Malted Milk Chocolate Chip Cookies

READY IN



27 min.

SERVINGS



36

CALORIES



163 kcal

DESSERT

### Ingredients

- 1.3 teaspoon baking soda
- 2 cups flour all-purpose
- 0.8 cups brown sugar
- 0.5 cup liquid malt extract (rounded)
- 12 Ounce milk chocolate chips
- 1.3 teaspoon salt
- 0.8 cups sugar
- 1 cup butter unsalted softened (2 Sticks)
- 2 teaspoons vanilla extract

2 eggs whole

## Equipment

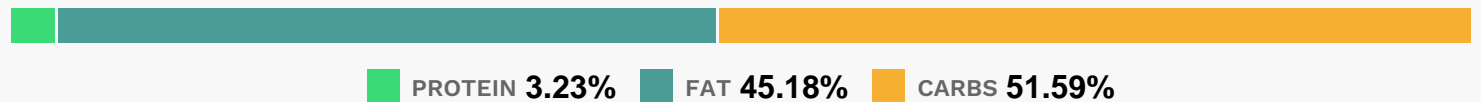
oven

plastic wrap

## Directions

- Preheat oven to 375 degrees. Cream butter, then add both sugars and cream until fluffy.
- Add eggs and beat slightly, then add vanilla and beat until combined.
- Add malted milk powder and beat until combined. Sift together flour, baking soda, and salt.
- Add to butter mixture, beating gently until just combined.
- Add chocolate chips and stir in gently. Drop by teaspoonfuls (or use a cookie scoop) and bake for 10 to 12 minutes.
- Bake less if you want chewy cookies; more if you want crispy cookies. Optional: Allow to cool completely, then use two cookies to make an ice cream sandwich.
- Add sprinkles to the sides of the ice cream, then wrap individually in plastic wrap.

## Nutrition Facts



## Properties

Glycemic Index: 4.03, Glycemic Load: 6.74, Inflammation Score: -1, Nutrition Score: 1.8452173910387%

## Nutrients (% of daily need)

Calories: 162.76kcal (8.14%), Fat: 8.29g (12.76%), Saturated Fat: 5.1g (31.85%), Carbohydrates: 21.31g (7.1%), Net Carbohydrates: 21.12g (7.68%), Sugar: 14.89g (16.54%), Cholesterol: 23.07mg (7.69%), Sodium: 131.43mg (5.71%), Alcohol: 0.08g (100%), Alcohol %: 0.27% (100%), Protein: 1.33g (2.67%), Selenium: 3.53µg (5.05%), Vitamin B1: 0.06mg (4.31%), Vitamin B2: 0.06mg (3.8%), Folate: 14.89µg (3.72%), Vitamin A: 174.66IU (3.49%), Manganese: 0.06mg (2.81%), Vitamin B3: 0.51mg (2.56%), Iron: 0.41mg (2.3%), Phosphorus: 20.27mg (2.03%), Calcium: 19.77mg (1.98%), Potassium: 59mg (1.69%), Vitamin E: 0.18mg (1.22%)