

Salt and Serenity

Malted Milk Cookies with Milk Chocolate and Pecans

The idea for these cookies came from Yvonne Ruperti at seriouseats.com. I have adapted it slightly.

Makes about 22 cookies, depending on how much raw cookie dough you eat.

- 1 cup (8 ounces) unsalted butter
- $\frac{2}{3}$ cup malted milk powder (Ovaltine or Hoosier brand)
- $\frac{3}{4}$ teaspoon kosher salt
- 2 cups plus 3 tablespoons all-purpose flour
- 1 teaspoon baking soda
- 1 cup (7 ounces) packed light brown sugar
- 2 tablespoons barley malt syrup or honey
- 1 tablespoon vanilla extract
- 6 ounces milk chocolate bar, chopped (I used 2 Lindt bars)
- 1 cup toasted pecans, coarsely chopped
- 2 teaspoons flaked sea salt (such as Maldon)

1. Remove butter from fridge and cut into 1 inch cubes. Set butter aside while you gather all the other ingredients you need.
2. Adjust oven racks to upper-middle and lower-middle positions. Preheat oven to 375°F. Line two sheetpans with parchment paper.
3. Whisk together malted milk powder, salt, flour and baking soda and set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and brown sugar on medium-high speed until light and fluffy, 4-5 minutes. Scrape down the sides of the bowl once or twice during mixing. Add barley syrup (or honey) and vanilla extract; mix to combine. Scrape down the sides of the bowl.
4. Add the flour mixture a bit at a time on a low speed until well combined. Add chopped milk chocolate and pecans and mix briefly, until they are well incorporated into the dough.
5. Using a 1.5-ounce scooper (3 Tablespoons), scoop cookies and place on parchment lined baking sheet. On a 13 x 18 inch baking sheet you can fit 8 cookies. Using the palm of your hand, gently flatten the cookies. Sprinkle lightly with flaked sea salt.
6. Bake for 5 minutes. Rotate the pans from top to bottom and from front to back. Bake for a further 5-6 minutes until the cookies are lightly golden brown. Let cookies cool completely.

