

Malted Chocolate Chip Cookies

2 cups salted butter (softened)
2 1/2 cups brown sugar (packed)
1 cup barley malt (or malted milk powder)
2 Tbsp. real vanilla
2 large eggs
5 cups freshly milled hard whole wheat flour
2 tsp. baking soda
1/2 tsp. salt
3 cups chocolate chips
2 cups pecans or walnuts (opt.) chopped
2 cups rolled oats (opt. replaces 2 cups flour)

Preheat oven to 375 degrees F. Cream the first 4 ingredients in the Bosch bowl equipped with the cookie paddles, until light and fluffy.

Add eggs one at a time, until well blended. In a large bowl mix flour, baking soda and salt. Gradually add to creamed mixture. (if using your whips change now to the dough hook) Gradually add to creamed mixture. Stir in chocolate chips, nuts and oats (if desired) Shape into 2" balls, place 3" apart on parchment lined sheets or greased cookie sheets. Bake for 12 to 14 min.

Makes 3 doz.

Note: Dough should be thick and not sticky. If sticky, add more flour after making a test cookie.

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