

Malt-lasses Cookies

Sweet malt extract boosts flavor in this classic treat

Ingredients	Volume	Grams	Percent	Bakers
				Percent
All Purpose Flour	2 cups	260	34.2	100
Baking Soda	1 tsp	5	0.7	2.1
Salt	1/4 tsp	3	0.3	1.0
Cinnamon	1 tsp	3	0.4	1.2
Ginger, Ground	1 tsp	2	0.2	0.6
Cloves, Ground	1 tsp	1	0.1	0.4
Unsalted Butter, Room Temperature	1/2 cup	113	14.9	43.5
Dark Brown Sugar	1 cup	210	27.6	80.8
Safflower Oil	2 tbsp	24	3.2	9.2
Maltoferm® CR-45	1/3 cup	87	11.5	33.5
Egg	1 large	47	6.6	19.2
Vanilla	1/2 tsp	2	0.3	0.8

Method

1. Blend flour, baking soda, salt and spices in a bowl.
2. Cream sugar and butter until light and fluffy, about 1-2 minutes on medium.
3. Add Maltoferm CR-45, egg and vanilla, safflower oil and beat until well blended and smooth.
4. Slowly add flour mixture to butter mixture, until batter is smooth and creamy.
5. Cover and chill until the batter is firm and easy to handle.
6. Preheat oven to 375°F.
7. Form batter into 1-inch balls, roll in sugar and place on parchment lined cookie sheet.
8. Lightly flatten each cookie with the bottom of a drinking glass.
9. Bake 9-10 minutes.
10. Cool and store in air tight container.



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