
Double Chocolate Malted Cookies

Ingredients:

3 Cups (360g)	All Purpose Flour
½ Cup (70g)	Cocoa Powder
¾ Cup (42g)	Malted Milk Powder
¼ Cup (28g)	Corn Starch
2 Tsp	Baking Soda
½ Tsp	Salt
1 Cup (198g)	White Sugar
½ Cup (107g)	Brown Sugar; Light & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
2 Tsp	Vanilla Extract
2	Eggs, Large @ Room Temp
½ Cup (60g)	Cacao Nibs
10 Oz (284g)	Chocolate Chips/Chunks (60%+ Cacao)

Yield: ~50 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Cocoa Powder, Malted Milk Powder, Baking Soda, and Salt.
2. In Mixer Bowl cream Butter and Sugars until mixture is uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Vanilla and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
6. Add Cacao Nibs and Chocolate Chips/Chunks and beat until evenly mixed.
7. Cover and refrigerate dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheets with Parchment Paper.
9. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and “drop” Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
10. Bake 11 minutes or until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.