

CHOCOLATE MALT COOKIES

1 cup butter

1 cup brown sugar

1/3 cup sugar

2/3 cup malted milk powder

2 eggs

1 tsp vanilla paste

1 good pinch of salt

2 1/2 cups plain flour

1 tsp baking soda

150 gm chopped chocolate

Preheat oven to 150C and prepare cookie trays with baking paper.

Cream butter and the sugars well with electric beaters - the mixture should go fairly pale. Add the malt, eggs and vanilla paste and mix well. Gradually add the salt, flour, baking soda and chocolate until well blended. Drop by the teaspoonful onto trays and bake for approx 20 minutes. Leave on trays for 5 minutes, then remove and cool on wire racks.