

# Chocolate Malt Cookies

Printer-Friendly Version

Ingredients:

## For the Cookies

2 1/4 cups all-purpose flour  
3/4 cup unsweetened Dutch-process cocoa powder  
1/4 cup plain malted milk powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup (2 sticks) unsalted butter, room temperature  
1 3/4 cups sugar  
1 large egg  
2 teaspoons pure vanilla extract  
1/4 cup sour cream  
3 tablespoons hot water

## For the Filling

10 ounces semisweet chocolate, coarsely chopped  
4 tablespoons (1/2 stick) unsalted butter, cut into small pieces  
1 cup plain malted milk powder  
3 ounces cream cheese, room temperature  
1/4 cup plus 2 tablespoons half-and-half  
1 teaspoon pure vanilla extract

Directions:

## To Make Cookies:

Preheat the oven to 350 degrees. Line baking sheets with parchment paper or silicone baking mats.

In a medium bowl sift together the flour, cocoa powder, malted milk powder, baking soda and salt. Set aside. Using a stand mixer, cream together the butter and sugar on a medium-high speed until light and fluffy. Then, beat in the egg, sour cream and hot water. Reduce the mixer's speed to low and gently mix in the flour until just combined.

Scoop out tablespoon size balls of dough and place on prepared baking sheets, about 3 inches apart. Bake until the cookies flatten and start to become firm, about 10-12 minutes. Cool in pan for about 3-5 minutes and then transfer to wire rack to cool completely.

## To Make Filling:

Begin by melting the chocolate and butter in a heatproof bowl over a pan of simmering water, making sure to stir often until the chocolate is evenly melted. Set aside to let cool. \*Best to complete this step while the cookies are baking\*. With a hand held mixer, beat the malted milk powder and the cream cheese on a medium speed until smooth. Gradually mix in half-n-half, chocolate mixture, and vanilla until well combined. Now, cover and refrigerate until the filling becomes thick. This will take about 30 minutes. Once chilled, take the filling out of the refrigerator and beat on high speed until fluffy, about 3 minutes. *When the filling is taken from the fridge it will look thick and dark, but once you start beating the mixture the color will begin to lighten and the filling will become fluffy.*

To Assemble:

First, match up the cookies based on size. Then, using a tablespoon size cookie scoop, scoop a hefty tablespoon of the filling onto the bottom of one cookie. Sandwich with another cookie until the filling pushes to the edges of both cookies. Repeat with the remaining cookies.

Source: Slightly adapted from Smells Like Home