

## Chocolate Malt Cookies with Chocolate Chips (Sandwich cookies)

### Ingredients

- 1 cup butter, room temperature
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1/2 cup cocoa
- 3/4 cup malted milk powder
- 2 1/2 cups flour
- 2 teaspoons baking soda
- 1 teaspoons salt
- 2 cups chocolate chips

### Frosting:

- 3/4 cup butter
- 3 cups powdered sugar
- 3 tbsp heavy cream
- 1.5 tsp vanilla extract
- Pinch of salt as needed
- 2 tbsp. cocoa

### Instructions

1. Cream butter and sugars together, about 2 minutes, until fluffy.
2. Add in eggs and vanilla, beat again. Whisk together in a separate bowl, flour, baking soda, salt, cocoa and malted milk powder. Gradually add flour mixture to butter mixture blending till all combined. Stir in chocolate chips.
3. Refrigerate dough for 1 hour to overnight. Spoon cookie dough by rounded tablespoon (I use a medium cookie scoop) onto parchment lined cookie sheets, bake in a preheated 350 degree oven for 10 minutes. remove from oven and let rest on cookie sheet for 5 minutes. Remove to racks to cool completely.
4. Combine ingredients for frosting and beat until creamy. Spread on a cookie and place another on the frosting to make a cookie sandwich 😊

- Submitted by Deb Collins