

“Malt”lasses Cookie

INGREDIENTS

Product	Grams	Volume
All purpose flour	260	2 cups
Baking soda	5.4	1 tsp.
Salt	2.5	1/4 tsp.
Cinnamon	3.2	1 tsp.
Ginger ground	1.5	1 tsp.
Cloves ground	1.0	1/2 tsp.
Unsalted Butter	113	1/2 cups
Dark Brown Sugar	210	1 cup
Safflower oil	24	2 tbsp.
Maltoferm CR 45	87	1/3 cup
Egg		1 large
Vanilla	2.2	1/2 tsp.

INSTRUCTIONS:

- Blend flour, baking soda, salt and spices in bowl.
- Cream sugar and butter (room temp) until light and fluffy, 1 - 2 minutes medium speed stand mixer.
- Add Maltoferm CR45, egg and vanilla, beat until well blended (no lumps).
- Add flour mixture to butter mixture slowly mixing at all times. Mix until smooth and creamy.
- Cover and chill at least 2 hours until firm and easy to handle. (Can be chilled overnight)
- Preheat oven 375° F
- Form into 1” balls and roll in granulated sugar, place on parchment lined cookie sheet, press with glass bottom slightly.
- Bake 9 - 10 minutes
- Cool and store in air tight container.

