



### Malted Oatmeal Cookies

Take all the goodness of a really good malted shake, add the toasted goodness oatmeal and a hint of pecan and you have an amazing cookie!

#### Ingredients:

113 g (½ cup) unsalted butter, at room temperature  
70 g (⅓ cup plus 1 tsp) light brown sugar  
70 g (⅓ cup plus 1 tsp) granulated sugar  
40 g (2 tbsp) golden syrup  
¾ tsp baking soda  
¼ tsp baking powder  
1 tsp ground cinnamon  
1 tsp espresso powder  
40 g (⅓ cup) malted milk powder  
¾ tsp kosher salt (Diamond Crystal; use 2/3 the amount for another brand of kosher salt

or half the amount for table salt)

1 large egg, at room temperature

1½ tsp pure vanilla extract

125 g (1 cup) all purpose flour

150 g (1⅓ cup) rolled oats (not quick)

120 g (1 cup) toasted pecans, chopped

85 g (½ cup) chopped milk chocolate

Flaky salt, for garnish

#### Method:

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, sugars, golden syrup, baking soda, baking powder, cinnamon, espresso powder, malted milk powder, and salt. Mix on low to combine, then increase the speed to medium and cream until light and fluffy, about 5 minutes. Scrape down the sides of the bowl and the paddle a couple times during this process to ensure even mixing.

Reduce the mixer speed to low and add the egg and vanilla. Increase the speed to medium and mix until smooth. Scrape down the bowl and paddle.

With the mixer on low, add the flour. When there are just a few streaks of flour remaining, add the oats, followed by the pecans and milk chocolate. Mix just until combined. Use a flexible spatula to stir from the bottom of the bowl a few times to make sure everything is well-mixed and there are no pockets of unincorporated flour. Cover and chill until just firm, about 45 minutes.

While the dough is chilling, preheat the oven to 350°F (175°C) with a rack in the middle and line 2-3 baking sheets with parchment paper.

Portion the dough into ping-pong sized balls, about 55-60 grams each. Place the cookies on the prepared baking sheets about 2½ inches (6 cm) apart.

Bake the cookies one sheet at a time until the edges are set and golden but the centers are still soft and pale, about 13 to 15 minutes. Rotate the sheet in the oven halfway through baking. Cool the cookies on the baking sheets for about 5 minutes, then transfer to a wire rack to cool completely. Store leftovers for up to 3 days in an airtight container.