

Malt cookies

Crispy cookies with a beautiful dark color and a great malty, almost coffee or chocolate-like flavour. For Christmas you could add flavorings such as 1 tsp cinnamon or mixed spices and ½ tsp grated orange zest – not New Nordic, but very tasty!

*Recipe from Mia Kristensen of CPH Good Food.
www.cphgoodfood.dk*

Makes: approx. 30 small cookies

110g soft unsalted butter at room temperature

85g brown sugar

3 tbsps mild honey or golden syrup

75g wholewheat flour

75g plain white flour

2 tsps malt flour

1 tsp baking powder

a pinch of flaky salt

1. Heat the oven to 175C (160C with fan).
2. Whisk together the butter, sugar and honey until well combined.
3. Mix the rest of the ingredients in a bowl and then stir them into the butter mixture, little by little. Add up to a tablespoon of water if dough is too stiff to stir.
4. Roll the dough by hand into 30 little balls, place them on a lined baking sheet and then press each one down to flatten.
5. Bake for 15-20 minutes until set. Let the cookies cool on a rack before serving. They will harden and become crispy when they cool down.

