

Malted Chocolate Chip-Pecan Cookies Recipe

Active	15 mins
Total	40 mins
Serves	40 cookies

Ingredients

- 9 ounces sugar (about 1 1/4 cups; 255g)
- 8 ounces unsalted butter (2 sticks; 225g)
- 2 ounces malted milk powder, such as Carnation or Hoosier Hill Farm (about 1/2 cup; 55g)
- 1 ounce barley malt syrup (about 4 teaspoons; 30g)
- 1/2 ounce vanilla extract (about 1 tablespoon; 15g)
- 2 teaspoons baking powder
- 1 1/2 teaspoons (6g) Diamond Crystal kosher salt; for table salt, use half as much by volume or use the same weight
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon baking soda
- 1 large egg
- 10 ounces all-purpose flour (about 2 cups; 280g)
- 10 ounces toasted pecan pieces (about 2 1/2 cups; 280g)
- 10 ounces roughly chopped chocolate, dark, milk, or white (about 1 3/4 cups; 280g)

Directions

1. Adjust oven rack to middle position, preheat to 350°F (180°C), and line two aluminum half sheet pans with parchment. Combine sugar, butter, malted milk powder, barley malt syrup, vanilla extract, baking powder, salt, cinnamon, and baking soda in the bowl of a stand mixer fitted with a paddle attachment. Mix on low to moisten, increase to medium, and beat until soft and light, about 5 minutes. Add egg and continue beating until smooth, about 2 minutes more, pausing to scrape down the sides of the bowl with a flexible spatula as needed. Resume mixing on low, add flour, and, when fully incorporated, add pecan pieces and chopped chocolate.
2. With a pair of spoons, divide into about forty 1 1/4-ounce portions and arrange on half sheet pans, leaving about 2 inches in between each, as the cookies will spread significantly in the oven. Bake until puffed and pale gold around the edges, but still soft and pale in the middle, about 15 minutes. Cool directly on the sheet pan until firm, about 10 minutes. Enjoy warm, or allow to cool completely then store in an airtight container for up to 2 days at room temperature.
3. If you like, portioned dough can be divided between several heavy duty zip-top bags and refrigerated up to 1 week, or frozen 6 months. Stand at room temperature until quite soft, about 70°F (21°C), and bake as directed.

Special Equipment

[Stand mixer](#) with paddle attachment

Notes

Look for barley malt syrup in the baking aisle of major supermarkets, or shop online. Malted milk powder from brands like Carnation and Ovaltine is found in the hot cocoa aisle, or you can buy it in bulk; my favorite brand is Hoosier Hill Farm.

Read More

- [Meet the Umami Bomb of Dessert: Malted Milk Powder](#)
- [Dessert Recipes Starring Malted Milk Powder](#)
- [The Real Differences Between Brown and White Sugars](#)
- [How Does Baking Powder Affect My Cookies?](#)

- [Soft and Chewy Sugar Cookies Recipe](#)