**Choc Malt Cookie Recipe**

**Prep Time:** 20 minutes **Cook Time:** 15 minutes

**Ingredients**

* ½ cup white sugar
* 1 teaspoon salt
* 1 egg
* 1 ¼ cups plain flour
* ¾ cup brown sugar
* ½ cup melted butter
* 1 teaspoon vanilla extract
* ½ teaspoon baking soda
* 220 grams Maltesers

**Method**

* Preheat the oven to 180 degrees Celsius
* In a large bowl whisk together both sugars, salt and butter until there are no lumps.
* Whisk in the egg and vanilla extract
* Sift in the flour and baking soda and then fold the mixture with a spatula (be careful not to overmix).
* Carefully crush the Maltesers and then fold them into the mixture.
* Spoon the dough onto a lined baking sheet leaving about 10cm between the cookies so that they are able to spread evenly.
* Bake for 12-15 minutes, until edges have started to brown slightly.
* Cool completely before serving.

**Tip:** If you want to add a more toffee like flavour to the cookies than chill the dough for at least 1 hour before baking.