



Malted Milk Chocolate Snowballs

A little crunch with a touch of malt chocolate ready for the holidays

2 cups all-purpose flour
3/4 teaspoon salt
1 cup unsalted butter, room temperature
1 cup chocolate malt mix
1-1/2 teaspoons vanilla
1 Tablespoon water
1/4 cup mini chocolate chips
1 cup rice crispy cereal
1 cup confections' sugar or as needed

1. Adjust oven rack to upper-level position for cookies. Preheat oven to 325 degrees F. Place parchment paper on two cookie sheets.
2. Combine flour and salt in medium sized bowl. Set aside.
3. In a mixing bowl, mix butter, chocolate malt mix, vanilla, and water until creamy. Mix in flour forming soft dough. Stir in mini chocolate chips and carefully stir in rice crispy cereal.
4. Using a tablespoon of dough for each cookie, form into balls; space them evenly about 2 inches apart on parchment paper lined cookie sheets.

5. Bake in preheated 325-degree F. oven for about 20 minutes until lightly browned on bottom.
6. Remove from oven; cool about 10 minutes; remove to wire rack until cooled.
7. Toss with confections' sugar to completely coat. Before serving, dust with confectioners' sugar again. Hint: If using non-melting sugar for coating, you will not need to coat them again. Yield: 32 cookies

Recipe Inspired by: America's Test Kitchen, *The New Cookie*, p. 351 Snowballs

About the Recipe: Two recipes in the cookbook caught my attention: one for snowballs and another featuring malted milk. I combined the ideas to create these cookies. Chocolate Malt Mix adds a light, creamy flavor, while rice crispy cereal provides crunch and mini chocolate chips buzzed in an extra touch of chocolate. The result is a delicious new holiday cookie!