

100% Cocoa Free Chocolate Cookies

With Munich 10L Malted Barley Flour,
Chocolate Malted Barley Flour and
Malted Milk Powder

INGREDIENTS	US/Oz	METRIC/g
Butter, Softened	10.6	300
Confectioner's Sugar	6.3	180
Egg	1.6	44
All Purpose Flour	8.8	250
MUNICH 10L MALTED BARLEY FLOUR	4.4	140
CHOCOLATE MALTED BARLEY FLOUR	1.3	31
BRIESS MALTED MILK POWDER	1.1	30
Salt	0.1	2
		977g

1. Preheat oven to 400°F.
2. Mix butter, sugar, and egg on low speed until creamy.
3. Stir in Munich 10L Malted Barley Flour, Chocolate Malted Barley Flour, Briess Malted Milk Powder and salt.
4. Cover and chill at least one hour.
5. Roll dough out and cut with cutters.
6. Place on ungreased cookie sheet and bake for 8-10 minutes.
7. Remove when cookies are set and before edges brown.
8. Frost with milk chocolate frosting.

BENEFITS OF BRIESS INGREDIENTS

The flavorful blend of Munich and Chocolate Malted Barley Flours mimic the flavor and color of cocoa in baked goods, making it an all natural, whole grain substitute for cocoa

Whole grain flours

Munich 10L MBF has 18g of dietary fiber per 100g

Chocolate MBF has 25g of dietary fiber per 100g

Low fat

Trans fat free

Caffeine free

All natural

Kosher certified

Non-GMO

Made in the U.S.A.