

## CHOCOLATE AND PEANUT BUTTER CHIP PRETZEL COOKIES

Makes 24 cookies

1 1/2 cups of all purpose flour  
1/2 teaspoon of salt  
1/4 teaspoon of baking soda  
1/2 cup of butter at room temperature  
1/2 cup of tightly packed light brown sugar  
1/3 cup of granulated sugar  
1 egg (beaten)  
1 teaspoon vanilla extract  
1 cup milk chocolate chips  
1/2 cup peanut butter chips  
1/2 cup broken up pretzel pieces  
pretzel salt or sea salt

In a medium bowl, sift together the flour, baking soda, and salt. Set aside.

In a larger bowl, beat the butter and sugars together on medium speed until light and fluffy (about 2-3 minutes). On low speed, slowly add the beaten egg and vanilla extract. Beat to combine, scrape down the sides of the bowl.

Add the flour mixture and beat just until there are no more streaks of flour. Stir in the chocolate chips, peanut butter chips, and pretzels. Cover and refrigerate for an hour.

Preheat the oven to 350F. Line baking sheets with parchment paper.

Scoop out well rounded tablespoonfuls of the dough, flatten down a little and sprinkle with pretzel salt. Leave about 2 inches between each ball. Bake for 10 minutes. If you prefer crispier cookies increase the baking time by 1-2 minutes. Allow the cookies to cool on the baking sheet for a few minutes before removing.

\* recipe courtesy of Sarah via Sugar Cooking