



THE J.M. SMUCKER Co

Chocolate Chip Pretzel Cookies

Prep Time Cook Time Serves Difficulty

20 mins 12 mins 65 N/A

Ingredients

- **Topping:**
- 1/2 cup Sugar in the Raw[®] Natural Turbinado Sugar
- 1/2 tsp kosher or sea salt (optional)
- **Cookie Dough:**
- 1 cup butter, softened
- 1 cup packed brown sugar
- 3/4 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 3 cups Robin Hood[®] Original All Purpose Flour

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- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups chopped pretzels
- 1 1/2 cups semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Combine sugar and salt in a small bowl. Set aside.

Step 3:

Cream butter and sugars together until well combined. Beat in eggs and vanilla.

Step 4:

Combine flour, baking powder, baking soda and salt. Add to butter mixture. Mix until flour mixture is incorporated into butter mixture. Beat in chopped pretzels and chocolate chips.

Step 5:

Roll a tablespoon (15 mL) of dough into a ball and coat in reserved sugar mixture. Place 2" (5 cm) apart on prepared baking sheets. Press dough down slightly.

Step 6:

Bake in preheated oven 10 to 12 minutes or until lightly golden. Transfer cookies to wire cooling rack and cool completely.

Images

