

# Chocolate Chip Pretzel Cookies

## INGREDIENTS

- 6 T butter, melted
- 1/2 cup brown sugar
- 2 T white sugar
- 1 egg
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1/4 tsp baking soda
- 3/4 cup all purpose flour
- 3/4 cup whole wheat flour
- 1/2 cup chocolate chips
- 1/2 cup coarsely crushed salted pretzels (we will do this in class)
- 24 small whole pretzels to top

## DIRECTIONS

1. Preheat the oven to 350 degrees. Line two baking sheets with parchment paper and set aside.
2. Combine melted butter and sugars in a mixing bowl. Whisk well.
3. Crack egg and place in a small bowl. Add egg and vanilla to sugars and whisk until smooth.
4. In a medium bowl place salt, baking soda and both flours. Add to sugars and egg mixture. Switch to a wooden spoon and stir until dry ingredients are incorporated.
5. Fold in chocolate chips and crushed pretzels.
6. Drop dough balls in heaping tablespoons onto prepared baking sheets about 2 inches apart (so cookies have room to spread). Gently flatten each dough ball with your hand or the bottom of a glass.
7. Press one small whole pretzel into the top of each cookie.
8. Bake cookies for 8-10 minutes, or until edges are beginning to brown. Let cookies cool on baking sheets for 1 minute, then transfer to a cooling rack to cool completely.

*Makes 2 dozen*