

Dessert

Pretzel Chocolate Chip Cookies

PREP TIME: 10 minutes

COOK TIME: 1 hour

INGREDIENTS

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| <input type="checkbox"/> 1 c. softened butter (2 sticks, ½ pound) | <input type="checkbox"/> 2 beaten eggs (whip up in a glass dish with a fork – poke the yolks first) |
| <input type="checkbox"/> 2 c. granulated sugar (white) | <input type="checkbox"/> 2 c. crushed salted thin stick pretzels (measure after crushing) |
| <input type="checkbox"/> 3 Tbsp. molasses | <input type="checkbox"/> 2 ½ c. all-purpose flour |
| <input type="checkbox"/> 2 tsp. vanilla | <input type="checkbox"/> 1 ½ c. semi-sweet chocolate chips |
| <input type="checkbox"/> 2 tsp. baking soda | <input type="checkbox"/> |
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DIRECTIONS

1. Preheat oven to 350 degrees.
 2. Mix the softened butter with the sugar and molasses. Beat until the mixture is light and fluffy, and the molasses is completely mixed in.
 3. Add the vanilla and baking soda. Mix them in well.
 4. Break eggs into a glass and whip them up with a fork. Add them to your bowl and mix until thoroughly incorporated.
 5. Place pretzels in a zip-lock plastic bag. Seal it and place it on a flat surface. Run a rolling pin over the bag, crushing the pretzels inside. Keep going until the largest piece is about a quarter inch long.
 6. Measure out 2 c. of crushed pretzels and mix them into the dough in your bowl.
 7. Add 1 c. of flour and mix it in. Then, add the second cup and mix thoroughly. Add the final half cup of flour and mix that in.
 8. Measure a cup and a half of chocolate chips and add them to your cookie dough. If you are using an electric mixer, mix them in at the lowest speed.
 9. Drop by rounded teaspoons onto a greased cookie sheet. Place 12 cookies on each standard sheet.
 10. Bake at 350 degrees for 10 to 12 minutes or until nicely browned.
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