

Chocolate Chip Pretzel Cookies by Lynn's Recipes



Lynn demonstrates how to make delicious Chocolate Chip Pretzel Cookies. This combines the great flavors of sweet and salty. A great afternoon snack. From Southern Living.

Ingredients:

- $\frac{3}{4}$ cup butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup firmly packed dark brown sugar
- 2 large eggs
- 1-1/2 teaspoons vanilla extract
- 2-1/4 cups, plus 2 Tablespoons all purpose flour
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- 12 ounces of semisweet chocolate morsels
- 2 cups coarsely crushed pretzel sticks

Preheat oven to 350°. Line baking sheets with parchment paper and set aside.

Beat butter and sugars at medium speed until creamy. Add eggs and vanilla, beating until blended.

Combine flour, baking soda and salt in a small bowl; gradually add to butter mixture, beating just until blended. Beat in morsels and pretzel sticks, just until combined. Drop by Tablespoonfuls onto prepared baking sheets.

Bake for 10-14 minutes or until desired degree of doneness. Cool for 2 minutes on baking pan

Chocolate Chip Pretzel Cookies by Lynn's Recipes

and then remove to wire racks to cool completely.

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes | April 2015
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)