

# Sweet & Salty Cookies

Adapted from recipe found at [MyButtercupBubble.blogspot.com](http://MyButtercupBubble.blogspot.com)



1/2 cup butter; soft	1 tsp vanilla
1/2 cup shortening	3/4 tsp baking soda
3/4 cup brown sugar	3 Tbsp corn starch
3/4 cup white sugar	1 cup white chocolate chips
2 eggs	1 1/2 cup pretzels, broken
2 1/2 cups flour; divided	1 tsp sea salt

Preheat oven to 375°. In a large bowl, cream together the butter and shortening until creamy. Add sugars, eggs vanilla and cream until smooth. Add 1 1/2 cups flour, baking soda and corn starch and beat well. Stir in remaining flour just until moistened. By hand, stir in pretzels and white chocolate chips. Scoop into ungreased cookie sheets and sprinkle with a little sea salt (optional). Bake 10-12 minutes or until edges begin to turn golden. Cool 5 minutes on cookie sheet then remove to cooling rack to cool completely.