

Pretzel Cookies

Submitted by Lori Goldmann

From the 2014 Cookie Swap, Winner for Recipe Most Likely to be Tried



½ cup butter; soft	1 tsp vanilla
½ cup shortening	¾ tsp baking soda
2 ½ cups flour; divided	3 Tbsp corn starch
¾ cup brown sugar	1 tsp kosher salt
¾ cup white sugar	1 ½ cups white chips
2 eggs	1 ½ cups pretzel pieces

Preheat oven to 375. In a large bowl, beat butter and shortening until creamy. Add 1 ½ cups flour, sugars, eggs, vanilla, baking soda, corn starch and salt; beat well. Add remaining flour and mix well. Stir in white chips and pretzels by hand.

Scoop onto ungreased cookie sheets by large tablespoonfuls. Sprinkle tops with a small sprinkle of kosher salt. Bake 10-12 minutes or until lightly browned. Cool 5 minutes on sheets then remove to cooling racks to cool completely.

