



PEANUT BUTTER WHITE CHOCOLATE PRETZEL COOKIES

These cookies are easy to make and easily adapted. Omit the pretzels, roll the dough balls in sugar, and top with a chocolate wafer after baking to make peanut butter blossoms, or substitute the pretzels with chocolate chips, chopped candy bars, etc. The dough is naturally dairy- and gluten-free, too!

INGREDIENTS

- 1 cup (270 g) creamy peanut butter*
- $\frac{3}{4}$ cup (150 g) brown sugar, packed
- $\frac{1}{4}$ cup (50 g) granulated sugar
- 1 egg, room temperature
- 1 $\frac{1}{2}$ tsp (9 ml) vanilla extract
- $\frac{1}{2}$ tsp (3 ml) baking soda
- $\frac{1}{2}$ tsp (3 ml) salt
- 1 cup (237 ml) white chocolate- or yogurt-covered pretzels, roughly chopped**

High-altitude: Reduce granulated and brown sugars by $\frac{1}{2}$ Tbsp each.

*Store-bought peanut butter has a better structure; natural or homemade peanut butter may be too oily and cause cookies to spread.

**Chop according to your desired cookie size—smaller pieces for smaller cookies, larger pieces for larger cookies.

DIRECTIONS

In a large mixing bowl, add all ingredients except pretzel pieces and stir with a spoon to combine. (Alternatively, you may use a handheld or stand mixer.) By hand, fold in pretzel pieces.

Using a medium cookie scoop, drop balls of dough onto a large plate. Cover with plastic wrap and refrigerate for at least 3 hours and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Place balls of dough onto a cookie sheet lined with parchment paper, spaced at least 2 inches apart. Flatten slightly using a fork. Bake for approximately 7 to 9 minutes, or until the top and edges are barely set (even if they look slightly underbaked in the center—they will firm up as they cool). Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes approximately 2 dozen cookies.

