

Fall Treats

Sweet and Salty

by Inga Collin

Comfort food season is here, and here's an amazing, sweet, and salty treat for you. Everyone has his or her specific take on the classic pretzels and chocolate. I've been in the kitchen whipping up something new for you to try this holiday season. In no time you will have amazing caramel chocolate cookies that everyone will love. This cookie is sure to cure anyone's perfect comfort food craving.

Ingredients

- 1 Egg
- 1 Egg yolk
- 2 cups of all purpose flour
- 1 tsp of baking soda
- 3/4 cup of brown sugar
- 1/2 cup caramel bits
- 2 tsp cornstarch
- 1/2 tsp Salt
- 1/4 cup of sugar
- 1 tbsp of vanilla extract

- 3/4 cup of white chocolate chips
- 1 cup of pretzel twists
- 3/4 cup of butter

Directions

1. Mix sugar, brown sugar, and butter in a large bowl until it's creamy.
2. Beat in the vanilla, egg, and egg yolk as you continue to stir.
3. Then add in your cornstarch, flour, baking soda and salt until a soft dough forms.
4. Toss in your pretzels, white chocolate chips and caramel bits. Note: Before putting in your pretzels, smash them into bite-sized pieces.
5. Mix all of the ingredients until the chocolate, caramel, and pretzels are even through your batter.
6. Cover and refrigerate your dough for at least one hour.
7. Preheat your oven to 350 degrees

Fahrenheit.

8. Line baking sheets with parchment paper.
9. Drop rounded tablespoons of dough 2" apart from one another.
10. Bake for approximately 8-10 minutes. Cool cookies on wire rack and enjoy!

Happy baking!



Delicious pretzel caramel cookies. Photo by Inga Collin.