

## **Pretzel Chocolate Chunk Cookies**

Makes: 20 to 24 cookies | Active Time: 20 to 25 minutes

Here, in cookie form, is the ultimate trail mix: salty pretzels and semisweet chocolate chips. It's the perfect backpack stash for hiking cookie emergencies.

2 sticks (16 tablespoons) unsalted butter  
1 cup packed light brown sugar  
1 cup packed dark brown sugar  
1 large egg plus 1 large egg yolk  
1 1/4 teaspoons natural vanilla extract  
2 1/2 cups sifted pastry flour, or 2 cups sifted all-purpose flour plus 1/2 cup sifted cake flour (sift before measuring)  
1/2 teaspoon kosher salt  
1/2 teaspoon baking soda  
1 cup semisweet chocolate chips (we like Guittard or Ghirardelli)  
1 cup crushed salted pretzels

1 Mix wets: Place butter in a saucepan and set over low heat until just half is melted. Cool for 5 minutes.

2 Pour cooled butter into a large bowl. Add both sugars and whisk to combine. Whisk in egg and egg yolk, one at a time, then whisk in vanilla.

3 Mix dries: In a medium bowl, whisk together flour, salt, and baking soda.

4 Add dries, one third at a time, to wets, mixing with a rubber spatula or wooden spoon to combine. Fold in chocolate chips and pretzels until evenly distributed.

5 Wrap bowl with plastic wrap and refrigerate for at least 20 minutes.

6 Preheat oven to 325 degrees, with racks in upper and lower thirds. Line two half-sheet baking pans with parchment paper.

7 Form dough into balls about the size of whole walnuts and place 2 inches apart on prepared baking sheets.

8 Bake for 10 to 12 minutes, or until edges are light brown and centers are still wet—don't overbake.

9 Immediately transfer cookies to a cooling rack. Let cool for 1 hour before serving.