



Salted Pretzel Chocolate Chip Cookies

by Michael Symon



A cookie that doesn't play by the rules — salty, sweet, chewy, and unapologetically rich. Michael Symon's bakery-style Salted Pretzel Chocolate Cookies deliver that perfect contrast of textures and flavors that'll ruin you for regular cookies forever.

Prep Time:
20 Minutes

Cook Time
12 Minutes

Serves:
12 Large or 16 Small Cookies

Level:
Intermediate

Ingredients

- 1 ¼ cups all-purpose flour
- ½ tsp baking soda
- 1 tsp salt
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 egg yolk
- 1 stick butter, softened slightly
- ¾ stick butter, browned
- 2 tsp vanilla paste
- 1 cup chopped pretzels
- 1 cup chopped bittersweet chocolate chunks

Instructions

Step 1

Preheat oven to 375°F.

Step 2

Mix dry ingredients: Whisk together flour, baking soda, and salt.

Step 3

Brown butter: In a saucepan, brown ¾ stick butter until golden and nutty. Whisk together with softened butter until melted and combined.

Step 4

Add sugars & vanilla: Stir in both sugars and vanilla paste until fully incorporated.

Step 5

Add eggs: Whisk in egg and yolk until mixture appears glossy.

Step 6

Combine: Fold in the flour mixture until just combined.

Step 7

Add mix-ins: Gently fold in chocolate chunks and chopped pretzels.

Step 8

Portion: Divide dough into 12 large or 16 smaller portions.

Step 9

Bake: Place on lined baking sheets and bake for 12 minutes, rotating halfway through for even browning.

Serving & Finishing

- Serve warm with a cold glass of milk or a small pour of bourbon. These cookies freeze beautifully — perfect for gifting or last-minute cravings.
- Extra Flair Tip: Use browned butter for a deeper, nutty flavor that elevates every bite.