



# 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  $\frac{3}{4}$  cups all-purpose flour
- $\frac{1}{2}$  tsp baking soda
- 1 tsp salt
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup granulated sugar
- 1 egg
- 1 egg yolk
- 1 stick butter, softened slightly
- $\frac{3}{4}$  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  $\frac{3}{4}$  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.