



Pretzel Chocolate Chip Cookies

Ingredients

For 12 cookies

50 g white sugar
85 g raw brown sugar
125 g butter (at room temperature)
1 egg (at room temperature)
1 tsp vanilla extract
180 g all-purpose flour
0,5 tsp baking soda
0,25 tsp salt
130 g VIVANI Superior Dark 70 %
Ecuador-Caribe Cocoa
30 g + 12 single pretzels
a bit of fleur de sel

Making

01 Preheat the oven at 175 ° C.

02 In a bowl, with a blender or handheld mixer whisk butter, brown and white sugar until fluffy. Then add the egg and vanilla extract.

03 Whisk flour with baking soda and salt and add it to the mixture. Mix until combined.

04 Chop the chocolate and 30 g of pretzels and add them to the cookie dough. Stir with a spatula.

05 Line a baking tray with parchment paper. Scoop the cookie dough on the paper, e. g. with an ice cream scoop. Make sure to separate each for a few centimetre.

06 Place a pretzel over each cookie. It's best to let the dough rest for half an hour then.

07 Bake the cookies for about 15 minutes. Allow to cool completely.

08 Sprinkle with some fleur de sel before serving.