



# Candy Cane Pretzel cookies



1 BATCH | TOTAL TIME 40 MINUTES

---

## INGREDIENTS

- 3 1/4 cup flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup unsalted butter, room temperature
- 1 1/2 cups light brown sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 1 cup white chocolate chips
- 1 cup chopped Trucker Treats Candy Cane pretzels
- 1/2 cup crushed peppermint
- Flaky sea salt, for sprinkling

## DIRECTIONS

- Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper, set aside
- In a medium bowl, whisk together flour, baking powder, baking soda and sea salt, set aside.
- Using a stand mizer, cream butter and sugars together for about 1 minute. Add in the eggs and vanilla and mix just until combined.
- Stir in the white chocolate chips, Candy Cane pretzels, and peppermint.
- Form the cookie dough into balls (about 2 tablespoons each). Place on prepared baking sheet, about 2 inches apart.
- Bake cookies for 10-12 minutes or until the edges are slightly golden brown. Remove from oven and sprinkle the cookies with sea salt.