

## Night Baking

<http://nightbaking.blogspot.com/2011/11/peanut-butter-pretzel-chocolate-chip.html>

### Peanut Butter Pretzel Chocolate Chip Cookies

- 1 cup (2 sticks) butter
- 1 cup (9 1/2 ounces) peanut butter
- 1 cup (7 ounces) sugar
- 1 cup (7 ounces) brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 3 cups (12 3/4 ounces) flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 3/4 cups crushed pretzel pieces
- 12 ounces chocolate chips

Preheat the oven to 350F.

Beat butter, peanut butter, and sugars until creamed. Add vanilla and eggs and mix well. Add flour, baking powder, and baking soda, and mix. Finally, stir in pretzel pieces and chocolate chips until combined.

Scoop cookie dough onto silpat- or parchment-lined cookie sheets, leaving at least two inches between cookies. Flatten slightly with dampened fingers or the bottom of a glass. Bake for 8-10 minutes or until light golden brown. Cool for a few minutes on the cookie sheet, then transfer to a wire rack to cool completely.

These are fine stored at room temperature, and they freeze well, too.