



## Hipsters

{from [bakeat350.blogspot.com](http://bakeat350.blogspot.com)}

2 & 1/4 cups unbleached, all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 cup (2 sticks) salted butter  
3/4 cup sugar  
3/4 cup brown sugar  
1 TBSP light corn syrup  
2 eggs  
2 teaspoons vanilla  
1 cup Hershey's Milk Chocolate Chips  
1 cup Hershey's Special Dark Chocolate Chips  
1/2 cup butterscotch chips  
3/4 cup Heath toffee bits  
Butter Snap (or any salted) pretzels

Preheat oven to 375. Line 2 baking sheets with parchment.

In a medium bowl, whisk together the flour, baking powder, soda and salt. Set aside.

In a large bowl, cream the butter, sugars, and corn syrup together until light and fluffy. Beat in the eggs and vanilla. Scrape down the sides and bottom of the bowl as needed.

In 3 additions, add the flour, beating on low until combined.

Stir in the chips and toffee bits.

Refrigerate for at least 30 minutes. Using a 2 tablespoon cookie scoop, dollop the dough onto the sheets. Bake for approximately 12 minutes; the edges will be done, but the centers may look slightly underbaked.

Remove from the oven and place a pretzel in the center of each cookie, or use chopped pretzels. Let cool on the cookie sheet for a couple of minutes, then remove to a wire rack to cool completely.

Yield? Well, if I hadn't eaten copious amounts of the dough straight out of the bowl, I'd have a better answer for you, but I'd say...a couple dozen.