

FROM THE KITCHEN OF...

# BIRDY PRETZELS

## BROWN BUTTER CHOCOLATE CHIP PECAN COOKIES

### INGREDIENTS

|     |       |                            |
|-----|-------|----------------------------|
| 4   | OZ    | BUTTER, SOFTENED           |
| 4   | OZ    | BROWN BUTTER, SOFTENED     |
| 105 | GRAMS | SUGAR                      |
| 8   | OZ    | BROWN SUGAR                |
| 10  | ML    | VANILLA EXTRACT            |
| 5   | ML    | MOLASSES                   |
| 1   |       | EGG                        |
| 1   |       | EGG YOLK                   |
| 330 | GRAMS | FLOUR                      |
| 4   | GRAMS | SALT                       |
| 8   | GRAMS | BAKING SODA                |
| 240 | GRAMS | SEMI-SWEET CHOCOLATE CHIPS |
| 60  | GRAMS | PECANS, CHOPPED            |

FLAKED SEA SALT FOR TOPPING

### DIRECTIONS

- IN A MIXING BOWL COMBINE BOTH BUTTERS & SUGARS AND CREAM UNTIL LIGHT & FLUFFY.
- ADD IN THE EGG, EGG YOLK, VANILLA & MOLASSES AND MIX WELL.
- ADD YOUR DRY INGREDIENTS TO YOUR MIXING BOWL AND MIX UNTIL FULLY INCORPORATED.
- STIR IN THE CHOCOLATE CHIPS AND PECANS.
- SCOOP THE DOUGH FOR BAKING OR FREEZING.
- SPRINKLE THE FLAKE SEA SALT ON THE TOP OF EACH DOUGH BALL.
- BAKE AT 350° FOR 6 MINS, ROTATE, AND BAKE FOR ANOTHER 3 MINUTES.

**SERVINGS:**

**24 COOKIES**

**TIME TO PREP:**

**15 MINUTES**

**COOK TIME:**

**9 MINUTES**

**COOK TEMPERATURE:**

**350°**