

# Chocolate & pretzel cookies

## Ingrédients

- 120g butter
- 50g sugar
- 75g muscovado sugar
- 1 egg
- 160g flour
- 150g chocolate pretzels (or a mixture of chocolate chips and pretzel pieces)

## Préparation

1. A new cookie recipe, simple, quick and tasty, perfect for a snack ;-)  
You can of course use the basic dough recipe and add what you want (dried fruits, chocolates, nuts.
2. ) but here I chose to make a pretzel and chocolate version.
3. I used these Koro pretzels coated with milk chocolate (you can get 5% discount on the whole site with the code ILETAITUNGATEAU), but of course you can use chocolate chips and pretzel pieces instead.
4. Mix the softened butter with the two sugars.
5. Add the egg, then the flour and mix to obtain a homogeneous dough.
6. Add the chocolate pretzel pieces, or chocolate chips and pretzel pieces.
7. Form small balls on a baking sheet covered with parchment paper and bake in the preheated oven at 175°C for about 8 minutes (to be adjusted according to the size of your cookies and your oven).
8. Cookies should still be soft when they come out of the oven, let them cool down and harden on the baking sheet before enjoying !