

### Brown Butter Pretzel Toffee Chocolate Chunk Cookies

Adapted very slightly from Molly Adam's recipe on [thefeedfeed.com](http://thefeedfeed.com)

These cookies go beyond your basic chocolate chip cookie. You need to take the time to do a few extra steps for extraordinary results. The butter needs to be browned and you should take the time to make your own toffee chips. You will need a candy thermometer. Trust me, it's worth it.

Makes about 24 cookies

227 grams (1 cup) unsalted butter, at room temperature  
280 grams (2 cups) all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
266 grams (1¼ cups) brown sugar  
96 grams (½ cup) granulated sugar  
2 eggs, at room temperature  
1 tablespoon vanilla extract  
280 grams (2 cups) bittersweet chocolate, chopped into ¼ inch chunks  
50 grams (1 cup) mini pretzels  
150 grams (1 cup) toffee chips, such as Skor bits or homemade (recipe below)  
Flaky salt, for garnish, optional  
24 mini pretzel twists for topping each cookie

1. Preheat the oven to 350°F and line two baking sheets with parchment paper. Add 2 sticks of butter to a medium sauté pan and set over medium heat. Once butter has melted, it will begin to foam. Move the pan around a bit to keep it from burning. Allow it to cook until foaming stops and brown bits form on the bottom of the pan and it smells nutty, about 5 minutes. Remove from heat and pour into the bowl of a stand mixer and set in the freezer for about 20-30 minutes or until semi-firm.
2. Meanwhile, whisk together flour, baking soda and salt and set aside.
3. When butter is firm, add brown sugar and granulated sugar to mixer bowl and cream for 4 minutes, or until very light and fluffy. Scrape down the sides of the bowl and add eggs and vanilla. Beat for about 2 minutes more.
4. Add flour and process at low speed just until combined. Add chocolate, 50 grams pretzels and toffee chips and mix until well combined, about 1 minute.

5. Scoop cookie dough using a large (3 tablespoon) cookie scoop, spacing the cookies about 3 inches apart on the prepared cookie sheets. Top each cookie with a pretzel twist. Bake for about 11 minutes, rotating the pans halfway through.
6. Remove from oven and sprinkle with flaky salt and let set on the pans for about 10 minutes, then transfer to a wire rack to finish cooling. Repeat with remaining dough.

## Homemade Toffee Chips

330 grams (1 $\frac{2}{3}$ ) cups granulated sugar  
339 grams (1 $\frac{1}{2}$  cups or 3 sticks) unsalted butter  
 $\frac{1}{4}$  cup water  
2 Tablespoons corn syrup  
1 teaspoon kosher salt  
1 teaspoon pure vanilla extract  
 $\frac{1}{4}$  teaspoon baking soda

1. Line a rimmed baking sheet with parchment paper.
2. In a medium heavy bottomed saucepan, combine the sugar, butter, water, corn syrup and salt. Bring to a boil over medium-high heat and cook, stirring occasionally, until a candy thermometer registers 300°F. This will take about 12-15 minutes. Remove from heat and stir in vanilla and baking soda. Immediately pour the toffee onto baking sheet and using a rubber spatula, spread it out into a rectangle roughly 12 x 10 inches. It does not have to be a perfect rectangle. Allow the toffee to cool completely at room temperature. Do not refrigerate.
3. When cool, chop into  $\frac{1}{8}$  inch pieces. It will make more than you need for the cookies. Store the extra in an airtight jar at room temperature. It will keep for several months.