



cookie dough pretzel bites;

1. (koo-kee do'h preht-zehl bytez) *noun*. Eggless chocolate chip cookie dough sandwiched between pretzels and dipped in chocolate.
2. Produces 30 Servings.
3. Preparation 25 mins.
4. Oven temperature set to --.

Ingredients;

- | | |
|--|---------------------------------------|
| $\frac{1}{2}$ c. butter, softened | $\frac{1}{2}$ c. brown sugar |
| $\frac{1}{4}$ c. sugar | 2 Tbsp. milk |
| 1 tsp. vanilla | 1 $\frac{1}{4}$ c. flour |
| $\frac{1}{4}$ tsp. salt | $\frac{1}{2}$ c. mini chocolate chips |
| 50-60 pretzels | 8oz chocolate chips, for melting |
| 2 tsp. coconut oil or vegetable shortening | |

Instructions;

1. Line a baking sheet with parchment paper or a silicone liner.
2. In a bowl, mix together the butter, brown sugar, and sugar until creamy. Add in milk and vanilla and mix until combined.
3. Add the flour and salt together and mix until moist. Add in the chocolate chips.
4. Taking two pretzels, sandwich cookie dough between them and lay them on the baking sheet. Freeze for 20 minutes (optional).
5. Melt the chocolate chips with the coconut oil or vegetable shortening in 30 second intervals in a microwave.
6. Dip the pretzel bites halfway into the melted chocolate and lay out on the baking sheet. Refrigerate to allow the chocolate to set. Recommended to store in the refrigerator.