

Natrel[®]

Peanut Butter and Pretzel Cookies



SERVES
18



PREPARATION TIME
15MIN.



COOKING TIME
13MIN.



COOLING TIME
10MIN.

Ingredients

1 cup Natrel Lactose Free Butter, at room temperature

½ cup peanut butter, smooth or crunchy

1 cup brown sugar

1½ tsp. vanilla extract

2 cups flour

1 cup rolled oats

1½ tsp. baking soda

1 tsp. cornstarch

¾ cup dark chocolate, in pieces

¾ cup pretzels

½ cup roasted peanuts

2 eggs

Preparation

1. Preheat the oven to 350 °F (180°C).
2. Line a baking sheet with parchment paper or a silicone baking mat.
3. In an electric mixer bowl, cream the butter and peanut butter for a few minutes. Add the brown sugar, vanilla and eggs, and then mix well, scraping the side of the bowl from time to time.
4. In another bowl, sift the flour, rolled oats, baking soda and cornstarch. Fold this into the liquid mixture, one half at a time, and continue mixing at medium speed.
5. Add the chocolate pieces, pretzels and peanuts. Mix gently until they are evenly combined.
6. For each cookie, place a large tablespoon of dough on the baking sheet and flatten it slightly.
7. Bake for 13 minutes (be careful not to overbake).
8. Carefully transfer the cookies to a rack and let them cool for about 10 minutes.