**Chocolate Chip-Pretzel Cookies**

**Ingredients:**

2 ½ cups AP flour

1 ½ tsp. baking soda

½ tsp salt

1 cup butter

¾ cup sugar

¾ cup packed brown sugar

1 box butterscotch pudding

2 eggs

1 tsp. vanilla extract

2 cups mini pretzel, coarsely crushed

1 ½ cups chocolate chips

**INSTRUCTIONS**

**Day 1:**

1. Fit the Kitchenaid with the paddle attachment.
2. Cream together butter and both sugars.
3. Add in pudding mix, eggs, and vanilla extract.
4. On low speed, mix in flour, baking soda, and salt. Mix until well blended
5. Mix in crushed pretzels and chocolate chips.
6. Transfer the dough to the bowl, wrap, and put in the cooler.

**Day 2:**

1. Preheat oven to 350º.
2. Use a #40 scoop and drop cookies onto an ungreased cookie sheet.
3. Cook for 9-11 minutes.
4. Enjoy.