

Kitchen Sink Cookies Recipe



This **Kitchen Sink Cookies** recipe brings together everything you love about desserts into one cookie. The soft cookies are combined with the crunch of pretzels, with caramel and chocolate chips and then topped with sea salt. These cookies are sweet and salt, soft and crunchy and are absolutely amazing.

Course	Dessert
Cuisine	American
Keyword	kitchen sink cookies
Prep Time	10 minutes
Cook Time	13 minutes
Total Time	23 minutes
Servings	24
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Ingredients

- 1 C unsalted butter browned
- 1 1/2 TSP vanilla extract
- 1 1/2 C brown sugar
- 1/2 C granulated sugar
- 2 eggs room temperature
- 2 1/2 C all-purpose flour
- 2 1/2 TSP baking powder
- 1/2 TSP sea salt + more for sprinkling
- 3/4 C broken pretzels + more for top
- 1 1/2 C caramel bits + more for top
- 3/4 C semi sweet chocolate chips + more for top

Instructions

1. Line a large cookie sheet with parchment paper or silicone baking mat
2. Preheat oven to 350F degrees
3. To brown the butter: In a saucepan, melt butter over medium heat, whisking as it melts, foams, bubbles, and eventually little brown bits form and it turns amber
4. Immediately pour into a large heatproof bowl and use a spatula to scrape all the little brown bits into the bowl
5. Using a stand or hand mixer, beat the vanilla and sugars into the butter for a couple minutes, until it lightens a bit
6. Beat in eggs for about 30 seconds
7. Add the baking powder, 1/2 tsp. salt, and about a third of the flour.
8. Mix slowly, add another third of flour, mix, and add the last of the flour until just combined
9. Stir in the pretzels, caramel bits, and chocolate chips until evenly distributed
10. Scoop out very large balls of dough and place on the prepared baking sheet, leaving plenty of space in between
11. Add more broken pretzel pieces, caramel bits, and chocolate chips to the tops of the dough balls to preference
12. Sprinkle with sea salt