



PREP: 15 min
COOK: 12 min
SERVES: 12-16

Dark Chocolate, Caramel & Peanut Pretzel Cookies

These home style chunky cookies are a texture and flavour sensation - chewy oats, smooth dark chocolate chunks, sinfully delicious caramel and crunchy salty pretzels. They're delicious eaten fresh from the oven with a glass of cold milk!

Ingredients

- 1 1/3 cups (200g) plain flour
- 1 tsp bicarb soda
- 1 tsp baking powder
- 1 cup (90g) rolled oats
- 200g good quality dark chocolate, chopped into large chunks
- 2/3 cup (150g) brown sugar, firmly packed
- 1/3 cup (75g) caster sugar
- 1/2 cup (60g) peanuts
- 1 large egg, lightly beaten
- 115g butter, melted

Method

STEP 1

Pre-heat oven to 180°C (fan forced), and line two biscuit trays with baking paper.

STEP 2

Sift together the flour, bi-carb soda and baking powder. Mix together all of the dry ingredients, including the chocolate and peanuts. If you're not a peanut fan, try macadamias, walnuts, or pecans, and if you're nut-free you can omit all together and add some roughly chopped pretzels.

STEP 3

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Ingredients

1 tsp Queen Fairtrade Vanilla Extract
with Seeds

1/4 cup pre-made caramel tart filling

Small baked pretzels

Method

Add melted butter, vanilla and egg to the dry ingredients and mix well. The mix will appear crumbly, but should roll into a ball and hold it's shape. Roll into small balls and pop on trays lined with baking paper with 3-4cm space between each, cookies will spread out during baking.

STEP 4

Use a clean finger or the back of a teaspoon measure to create an indent in the top of the cookies, and add a dollop of caramel. Remember to take it out of the tin and give it a good stir before using. Press a pretzel firmly on top of your caramel.

STEP 5

Bake for approximately 12 minutes until lightly golden. Allow to cool slightly on the tray before transferring to a wire rack to cool completely.

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