

SANTA'S TRASH COOKIES



50 cookies



1 hour

INGREDIENTS

- 1 cup butter (227g)
- 1 $\frac{2}{3}$ cup sugar (330g)
- 1 TBSP molasses
- 2 eggs (100g)
- 1 tsp vanilla extract
- 2.5 cups flour (370g)
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- $\frac{3}{4}$ cup chocolate chips
- $\frac{3}{4}$ cup pretzels; crushed into smaller pieces
- $\frac{3}{4}$ cup regular rippled potato chips; crushed into smaller pieces
- $\frac{3}{4}$ cup m&m's

Tips:

- Ingredients perform better at room temperature unless the recipe indicates otherwise.
- I prefer using Mexican vanilla extract; if you're using an artificial extract, make sure to double the quantity when following my recipes.

DIRECTIONS

- Preheat your oven to 350°F and prepare baking sheets by lining them with parchment paper.
- In a mixing bowl, cream together the butter, sugar, egg, molasses, and vanilla extract.
- In another bowl, mix sifted flour, baking soda, and salt. Gradually incorporate this dry mixture into the creamed mixture, blending until everything is well combined.
- Fold in the chocolate chips, pretzel pieces, potato chip pieces, and M&M's.
- Scoop the cookie dough onto the prepared baking sheet, ensuring there is a 2.5-inch space between each ball.
- Bake at 350°F for 10 to 12 minutes, or until the edges start to turn a light golden color.
- Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a cookie tray to cool completely.
- Enjoy your delicious cookies, and store any leftovers in a freezer-safe container.