

## Salty-Sweet Chunkers

These chewy cookies are loaded with mix-ins and perfect for mailing to far-away friends and family. (from Real Simple)

**Hands On Time:** 30 mins  
Yield: 32 cookies

**Total Time:**  
50 mins

### Ingredients

- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1 cup (2 sticks) unsalted butter, softened
- ¾ cup granulated sugar
- ¼ cup packed light brown sugar
- 1 large egg
- ½ teaspoon pure vanilla extract
- 1 cup old-fashioned rolled oats
- 1 cup slightly crushed mini pretzels
- 1 cup roughly chopped chocolate mints, such as Andes (from a 4.67-oz. pkg.)
- ½ cup white chocolate chips
- ½ cup mini marshmallows
- 1 ½ teaspoons flaky sea salt



### Directions

1. Preheat oven to 350°F with racks in upper and lower thirds. Line 2 large, rimmed baking sheets with parchment paper. Whisk flour, kosher salt, baking powder, and baking soda in a medium bowl.
2. Beat butter, granulated sugar, and light brown sugar in a large bowl with an electric mixer on medium speed until light and fluffy, 3 to 4 minutes. Add egg and vanilla; continue beating on medium, scraping down sides of bowl as needed, until incorporated, about 1 minute. Reduce speed to low and add flour mixture, beating until dough comes together, about 1 minute. Add oats, pretzels, chocolate mints, white chocolate chips, and marshmallows, beating until combined. Using a 1½-tablespoon scoop, portion out dough onto prepared baking sheets, leaving 3 inches between each cookie.
3. Working in batches if necessary, bake cookies until lightly browned around edges (cookies will be slightly under-baked in center), 10 to 12 minutes, rotating sheets between bottom and top of oven halfway through. Sprinkle baked cookies with flaky sea salt. Let cookies cool on baking sheets for 5 minutes, then transfer to a wire rack to cool completely. Store cookies at room temperature in an airtight container for up to 5 days, or freeze for up to 1 month.

### Note

To make sure mailed treats arrive as cookies (not crumbles), group your batch by twos, place them back to back, and wrap them in waxed paper. Put these duos in a box with plenty of balled-up tissue paper to keep them from jostling—there shouldn't be any gaps.