

CopyCat Panera Bread Kitchen Sink Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1/2 cup granulated sugar
1 teaspoon vanilla
1 egg
2 1/4 cups Gold Medal™ all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup semisweet chocolate chips or chunks
3/4 cup milk chocolate chips or chunks
3/4 cup chopped pretzels
1/2 cup toffee bits
1/2 teaspoon flaky sea salt

Directions

Heat oven to 350°F. In large bowl, beat softened butter, sugars, vanilla and egg with electric mixer on medium speed or with spoon until light and fluffy. Stir in flour, baking soda and salt (dough will be stiff). Stir in semisweet and milk chocolate chips, pretzels and toffee bits.

On ungreased large cookie sheets, drop by rounded 1/2 cupfuls of dough 4 inches apart. Flatten slightly. Sprinkle a few salt flakes on top of each cookie.

Bake 13 to 16 minutes or until light brown around edges (centers will be soft). Cool 5 minutes; remove from cookie sheet to cooling rack. Cool completely.