The Kitchen Sink Cookie

Imagine a world where you can combine the flavor of fresh baked cookies with the wood fired flavor of the Traeger.  Well that world exists, and soon enough it will exist in your backyard.  Enjoy this fun recipe for our Kitchen Sink Cookies or our Kitchen Sink Cookie Skillet.  Amazing, easy, wood fired fun.  Happy Cooking, Chef J

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 2 Dozen Cookies

##### **Prep time:** 10 Minute Prep

##### **Total time:** 16-18 Minutes Cook Time, depending on desired doneness

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### ½ Pound **Butter, Unsalted room temp softened**

### ¾ Cup **Sugar, Brown, Dark packed**

### 1 Cup **Sugar, White, Cane, Granulated**

### 2 ea **Eggs, Whole, Fresh, XLARGE**

### 1 Tbsp **Vanilla Paste or Vanilla Extract**

### 2 ½ Cups **Flour, White, All Purpose**

### 1 tsp **Salt, Kosher**

### 1 tsp **Baking Soda**

### ½ Cup **Pecans, Pieces**

### ½ Cup **Pretzels, DOTS, crushed**

### 2 Cups **Chocolate Chips, Milk**

### 1 Cup **Chocolate Chips, Semi Sweet or White**

### 1 Cup **M&M’s, Plain**

###

# Cooking Directions:

* *Preheat Traeger Irownood 885 to 400 Degrees, bring bottom shelf up to the second level*
* Cream butter with both sugars
* Add eggs, 1 by 1, then vanilla paste, mix well
* Mix flour, salt and baking soda together in large bowl
* Add flour mixture to eggs and butter
* Mix until coming off of walls of mixing bowl. Scrape side and bottom of bowl if needed
* Add chocolate chips, white chocolate chips, m&m’s, pecans and crushed dots pretzels. Mix until just combined. Scrape Bowl and paddle if needed
* Scoop using #24 scoop, or large tablespoon, packed full and rounded off. Make into a puck
* FREEZE for 2 hours before baking
* Arrange 8 cookies per Traeger Grill Pan or heavy duty cookie sheet tray
* Bake at 400° for approx 8 minutes, rotate and bake until desired doneness is reached
* Soft Cookies (approx another 7-8 minutes)
* Crispy Cookies (approx. another 9-10 minutes)
* Remove from pan and cool on a rack
* store covered, once completely cooled

# Products Used:

* Traeger Ironwood 885 **Ace Sku # 8016786**
* Traeger Reserve Blend Pellets **Ace Sku # 8015887**
* Traeger Grill Pan **Ace Sku # 8019502**
* Lodge Skillet, 5” **Ace Sku # 6100242**
* DOTS Pretzels **Ace Sku # 9703281**