

Salted PB Chocolate Pretzel Cookie

Recipe courtesy of
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Ingredients

- 1 egg
- ½ cup peanut butter
- ½ cup tahini
- ⅓ cup honey
- 1 tsp vanilla
- 1 cup almond flour
- ½ tsp baking soda
- ¼ tsp salt
- ¼ cup pretzels, chopped into smaller pieces
- ⅓ cup dark baking chocolate, broken into smaller pieces
- Flaked sea salt (optional)

Nutrition Facts

Amount Per Serving

Calories **325**

% Daily Value

Total Fat 20.3g **31%**

Saturated Fat 5g **25%**

Cholesterol 103mg **34%**

Sodium 487mg **20%**

Total Carbohydrate 31g **10%**

Dietary Fiber 4g **14%**

Sugars 20g

Protein 8g

Calcium **11%**

Iron 7mg **22%**



What you'll need



measuring
cups



measuring
spoons



bowl



sheet pan

Instructions

1. Line a baking sheet with parchment paper and preheat oven to 350°.
2. In a bowl, add the egg, peanut butter (½ cup), tahini (½ cup), honey (⅓ cup), and vanilla (1 tsp) and mix until smooth.
3. Add almond flour (1 cup), baking soda (½ tsp), and salt (¼ tsp) and mix until combined.
4. Gently fold in the pretzel pieces (¼ cup) and chocolate (⅓ cup).
5. Form the dough into balls and place on the cookie sheet. Bake for 9-11 minutes or until golden brown, they will be soft and doughy.
6. Once baked, sprinkle each cookie with flaked salt.



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