



2-3 dozen cookies



15 minutes

Potato Chip Cookies



Ingredients

2 1/3 Cups flour
1 teaspoon baking soda
3/4 teaspoon salt
1 cup butter (2 sticks), at room temperature
1 cup packed brown sugar
2/3 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 cups semi-sweet chocolate chips
2 cups slightly crushed potato chips

Method

1. Preheat oven to 350 degrees fahrenheit
2. In a medium bowl, mix together flour, baking soda, and salt. Set aside.
3. In a large bowl, beat the butter, brown sugar, and granulated sugar with electric mixer. Add the eggs one at a time, beating thoroughly. Add vanilla.
4. On low speed, mix the flour mixture in. Use a wooden spoon to mix in chocolate chips and potato chips.
5. Roll the dough into two inch balls and place 2 inches apart on a baking sheet.
6. Bake the cookies for 9-10 minutes or until golden brown. Let sit on the cookie sheet for 5 minutes before transferring to a cooling rack.