**CHOCOLATE CHUNK COOKIES WITH SEA SALT POTATO CHIPS**

Use thick-cut potato chips, not super thin ones, for these cookies. Crumble them until the pieces are the size of corn flakes.

Makes about 4 dozen cookies

**INGREDIENTS:**

1. 2 cups unsalted butter, at room temperature
2. 2 cups packed light brown sugar
3. 2 cups granulated sugar
4. 2 large eggs
5. 2 Tsp. vanilla extract
6. 2 Tsp. hot water
7. 3 cups all-purpose flour
8. 1-1/2 Tbs. cocoa powder
9. 1 Tsp. baking soda
10. 1 Tsp. fine sea salt or kosher salt
11. 12 ounces bittersweet chocolate, chopped into ½-inch chunks
12. 1-1/2 cups crumbled thick-cut potato ships
13. Flaky sea salt, for finishing

**DIRECTIONS:**

Position one oven rack in the lower third of the oven and another in the upper third. Preheat oven to 325 degrees F.

Using an electric mixer fitted with a paddle attachment, mix butter and sugars on medium-high speed, stopping every few minutes to scrape down sides of the bowl, until light and fluffy, about 10 minutes. Mix in eggs, vanilla and hot water. In a large bowl, stir together flour, cocoa powder, baking soda, and fine sea salt. Add dry ingredients to wet and mix on low speed until completely incorporated. Stir in chocolate and 1 cup potato chips. Scoop heaping tablespoons of dough onto an ungreased baking sheet, at least 2 inches apart. Sprinkle flaky sea salt over, then press remaining potato chips into tops of dough balls.

Bake, rotating baking sheets halfway through, until cookies are golden brown, 11-13 minutes. Let cookies cool slightly before removing from baking sheet.