



POTATO CHIP RECIPE SERIES

Potato Chip Cookies



Ingredients

2 sticks of butter 8oz at Room Temperature

½ cup sugar

1 ¾ cups flour

¾ cup coarsely crushed lightly salted RT 11 Potato Chips

1 teaspoon vanilla extract

½ cup confectioners sugar for dusting

Preheat the oven to 350 degrees. In a large bowl using a stand mixer or electric hand mixer, beat the butter and sugar on medium high speed until light and fluffy (4-5 minutes). Scrape down the sides of the bowl with a spatula. Reduce speed to low and add the flour, crushed potato chips and vanilla, mixing well. Drop rounded tablespoons of batter, spaced about 2 inches apart, onto baking sheets. The cookies will spread slightly. Bake for 10 minutes, until the edges are barely brown. Cool on baking sheets. Transfer the cookies to wire racks after 5 minutes to cool completely. Sprinkle the confectioners sugar through a sieve or place it in a shallow bowl and coat the cooled cookies evenly to desired level of sweetness. Eat immediately or let sit a day or two for a more enhanced tea cookie experience.

