

Potato Chip Cookies

Prep: 20 min

Cook: 15-20 min

Serves: 20

Ingredients:

- 1 cup softened unsalted butter
- 1 ¼ cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups plain potato chips – crushed
- 2 cups plain flour
- 3 tsp baking powder
- 1 cup of chocolate chips

Method:

1. Preheat oven to 150 degrees
2. In a large mixing bowl cream butter and sugar.
3. Add eggs and vanilla and mix until combined
4. Add flour and baking powder, and then stir in half of the crushed potato chips
5. Stir in cup of chocolate chips
6. Let set in fridge for 5 minutes
7. Roll dough into 2-inch balls, and then roll balls in remaining potato chips to coat.
8. Place cookies 2 inches apart on a lined baking sheet.
9. Bake until golden.
10. Let cool completely on baking sheet.

Enjoy!! 😊