



### **potato chip cookies**

1 cup butter, partially melted  
3/4 cup granulated sugar  
1-1/2 cup crushed kettle cooked potato chips, divided  
1 tsp vanilla extract  
2 cups all purpose flour  
confectioners sugar  
1 bag hershey's milk chocolate chocolate chips

1. preheat oven to 350 degrees F.
2. mix together with a mixer the butter and sugar til well blended. change to a low speed and blend in 3/4 cup of the crushed potato chips. add in the vanilla extract and mix til combined. add the flour and use the mixer just a bit to get it somewhat blended. finish by hand with a spatula as you do not want to overwork the dough.
3. make 1" balls and place them on a cookie sheet covered with parchment paper about 2" apart. flatten them with your fingers. dust with confectioners sugar.
4. bake cookies for 10 - 15 minutes (mine took about 12 minutes) or until golden brown. allow to cool.
5. melt the chocolate chips, but not all the way. with a small spatula, "frost" the cookies with the melted chocolate. while chocolate is still soft, sprinkle more crushed potato chips on top.

makes about 3 dozen cookies. enjoy! =)

<http://www.oncupcakemoon.com/recipes/potatochipcookies.pdf>