



Chocolate Chip Potato Chip Cookies

By Alyssa Chircus (Circle 2011)

INGREDIENTS

- 1 cup butter, softened
- 3/4 cup brown sugar
- 1/4 cup granulated white sugar
- 1 small package (3.4 ounce) Instant vanilla pudding mix
- 2 large eggs
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1-2 cups semi-sweet chocolate chips
- 1 bag salted kettle cooked potato chips

DIRECTIONS

1. Preheat the oven to 375F.
2. In a large bowl mix the butter, sugar, eggs, and vanilla. Using a mixer, beat on medium-high speed until the butter is evenly mixed.
3. In a separate bowl, whisk together the remainder of the dry ingredients (obviously not the potato/chocolate chips)
4. Slowly mix the drys into the large bowl with the wet ingredients.
5. Once fully incorporated, fold the chocolate chips into the dough.
6. Gently break the potato chips into slightly smaller pieces then fold them into the dough as well.
7. Drop tablespoon size cookies onto an ungreased baking sheet (I like to line it with parchment or tin foil for easier cleaning).
8. Bake for 8-10 minutes- they may be soft still after baking, don't worry, they're meant to be soft! As long as there's some light browning, you've done it right!