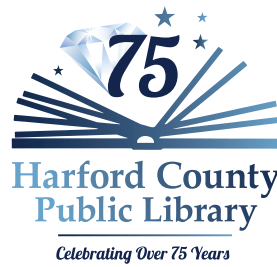




in
partnership
with



and



HUTZLER'S POTATO CHIP COOKIES

MAKES 2-3 DOZEN COOKIES

INGREDIENTS

1 cup softened butter
½ cup sugar
1 egg yolk
1 teaspoon vanilla
1 ½ cups flour
¼ teaspoon salt
½ cup chopped nuts
½ cup crushed potato chips
Confectioner's sugar, if desired

DIRECTIONS

- 1 | Preheat oven to 350°F.
- 2 | With a hand mixer, cream together butter and sugar until smooth. Add egg yolk and vanilla, mixing until fully incorporated. Mix in flour, salt, and nuts. Fold in potato chips.
- 3 | Drop cookie dough by tablespoonful onto an ungreased baking sheet. Bake on center rack for about 30 minutes, or until edges are golden brown.
- 4 | Cool completely on a wire rack and, if desired, dust liberally with powdered sugar.