

# Chocolate and Potato Chip Cookie Recipe

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Prep Time: 5 minutes | Bake Time: 7-10 minutes | Level: Easy | 3 Dozen Cookies

## Ingredients:

- 1 cup of butter (softened)
- $\frac{3}{4}$  cup of sugar
- $\frac{3}{4}$  cup of brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2  $\frac{1}{4}$  cups of flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups of Semi-Chocolate Chips
- $\frac{1}{2}$  cup chopped walnuts
- handful of potato chips (  $\frac{1}{2}$  cup crumpled)

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## Directions:

1. Preheat oven to 375 degrees
2. In a large bowl cream together softened butter and sugar until smooth. Add eggs and vanilla and beat until mix until incorporated.
3. Stir together flour, baking soda, and salt; add to butter mixture.
4. Gently fold in potato chip crumbles, nuts before adding chocolate chips.
5. On a cookie sheet lined with parchment paper sprinkle kosher salt. Spoon mixed dough (about 1  $\frac{1}{2}$  inch size scoops) on the prepared tray.
6. Bake for 7-9 minutes or until cookie is a little brown. The cookie will get harder as it cools on rack.

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## Notes:

Make ahead and freeze for up to 2 months.

*32 cookies:*