

Potato Chip CHOCOLATE CHIP COOKIES

2 c. flour	1 egg
½ tsp. baking soda	1 egg yolk
12 tbsp. unsalted butter, melted	2 tsp. vanilla extract
½ c. sugar	1 c. chocolate chips
1 c. brown sugar	1½ c. thick potato chips, crushed



MAKES 24 COOKIES

(Fold along the line)

1. Preheat the oven to 325°F. Mix together the flour and baking soda, and set aside. In a separate bowl, add the butter and sugars, and whisk until smooth.
2. Lightly beat the eggs and egg yolk, and stir into sugar mixture with the vanilla extract until all ingredients are combined; then spoon the flour mixture into the mix. Stir in the chocolate chips and potato chip pieces.
3. Roll the dough into 1½-inch balls, and place on a baking sheet; bake for 12-14 minutes, remove, and let cool on a wire rack.

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(Cut along the line) ✂