

Potato Chip Cookies with Pecans

Adapted from Food 52



Servings: 90

NOTE: The original cookie didn't have pecans, but someone added them and said they were good, with more texture in the finished cookies. You can delete the pecans if you prefer.

1. Preheat the oven to 350°F.
2. Use a food processor to finely mince the potato chips and pecans (not together) and set aside. Do not over-process as you want the chips to still have some form.
3. Using an electric mixer (preferably a stand mixer), beat the butter until light and fluffy - at least 10 minutes. Do not skimp on the mixing time. Then add sugar and beat well. Add vanilla, then gradually add in the flour. Add the pecans and crushed potato chips last and mix until just combined.
4. Drop by the teaspoon onto a parchment-lined cookie sheet about 2 inches apart. If you don't mind the tops being a little bit craggy, just mound the batter and they'll flatten out in their own way.
5. Bake until slightly brown on the edges and still relatively white/creamy in the center of each cookie, about 10-11 minutes. Remove from oven and using a fine sieve, sprinkle with confectioners' sugar while still warm. Keep in an airtight container for 2 to 3 days, or freeze for longer storage.

- 2 cups unsalted butter, softened
- 1 cup sugar
- 2 teaspoons vanilla
- 3 cups all-purpose flour
- 1/2 cup pecans, chopped fine in food processor (optional)
- 3 cups potato chips, classic Lay's potato chips, chopped finely in food processor (you can use less - - I accidentally doubled the amount)
- 3 tablespoons powdered sugar, to sprinkle on top

Per Serving (excluding unknown items): 107 Calories; 7g Fat (59.5% calories from fat); 1g Protein; 10g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 42mg Sodium; 3g Total Sugars; 0mcg Vitamin D; 4mg Calcium; trace Iron; 102mg Potassium; 19mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com