



Potato Chip Cookies Recipe

PREP TIME

30 minutes

COOK TIME

25 minutes to 30 minutes

MAKES

45 (2-in.) cookies



INGREDIENTS

- 2 sticks unsalted butter
- 3 1/2 ounces ruffled salted potato chips (about 4 cups)
- 1/2 cup packed light brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 1 1/2 teaspoons vanilla extract
- 1/2 teaspoon kosher salt
- 2 cups all-purpose flour

INSTRUCTIONS

1. Place 2 sticks unsalted butter in the bowl of a stand mixer (or large bowl if using an electric hand mixer). Let sit until softened to room temperature. Meanwhile, place 3 1/2 ounces ruffled salted potato chips in a large zip-top bag, press out the excess air, and seal the bag. Gently crush with a rolling pin or bottom of a small pan into pieces no larger than 1/2-inch (about 1 1/2 cups).
2. Arrange 2 racks to divide the oven into thirds and heat the oven to 375°F. Line 2 baking sheets with parchment paper or silicone baking mats (the cookies will brown more on parchment paper.)
3. Add 1/2 cup packed light brown sugar and 1/2 cup granulated sugar to the bowl of butter. Beat with the paddle attachment on medium speed until lightened in color and fluffy, 3 to 4 minutes. Add 1 large egg, 1 1/2 teaspoons vanilla extract, and 1/2 teaspoon kosher salt. Beat on medium speed until combined, 30 seconds to 1 minute. Scrape down the sides of the bowl and the attachment with a flexible spatula.
4. Add 2 cups all-purpose flour and beat on the lowest speed until almost combined, about 30 seconds. Add the potato chips and fold by hand with the spatula until just combined and no streak of flour remain, the dough will be thick and sticky. Drop level tablespoons of the dough onto the baking sheets (no need to roll them into balls), spacing them at least 2-inches apart, 15 per sheet.
5. Bake for 8 minutes. Rotate the baking sheets from front to back and between racks. Bake until the bottoms and edges of the cookies are light golden brown, 4 to 5 minutes more. Let the cookies cool on the baking sheets for 5 minutes, then transfer to a wire rack and let cool completely. Bake the remaining dough on cooled baking sheets (you can reuse the parchment or mats).