POTATO CHIP COOKIES

My grandmother used to make these cookies when I was young, and my sister and I would go to visit her. I have to admit, these were my favorite of all the desserts she made. I still have the recipe card for them – a bit aged and yellowed – written in her hand. Each crunchy bite brings back memories. Shared by Wendy Swanson.

PREP: 15-20 minutes

BAKE: 16-18 minutes at 350 degrees

SERVINGS: about 24–30 cookies

INGREDIENTS:

1 C. butter/margarine (updated from my original version calling for oleo)

½ C. sugar, granulated

1 egg

1½ C. flour

1 tsp. vanilla

½ C. crushed potato chips (I would still stick to the traditional chips, Lay's, etc. – not sure how some of the newer varieties would work out/taste.)

½ C. walnut meats, chopped

DIRECTIONS:

Cream oleo/butter, sugar, egg and vanilla.

Add potato chips and nuts.

Stir in flour.

Form into balls and place on ungreased cookie sheet. Press with fork to flatten.

Bake at 350 degrees for 16-18 minutes.

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