



THE J.M. SMUCKER Co

Potato Chip Crunchies

Prep Time Cook Time Serves Difficulty

20 mins 12 mins 48 N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) sugar
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) crushed potato chips
- 1/2 cup (125 mL) chopped pecans, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Cream butter, sugar and vanilla in a large mixing bowl until light and fluffy.

For a super moist cookie, simply beat the butter and sugar together. Sugar helps air seep into the butter, making it easier for flour to be absorbed.

Step 3:

Add flour, potato chips and pecans (if desired), mixing well.

Have some fun crushing those potato chips. Using a heavy resealable plastic bag to prevent a mess, let the kids mash the chips using their hands or even a rolling pin.

Step 4:

Drop dough by tablespoonful (15 mL) onto ungreased baking sheets. Flatten slightly with floured fork.

Take turns creating patterns on the cookies when flattening them with a fork. See how many different designs you and your clan can come up with!

Step 5:

Bake in preheated oven for 8 to 12 minutes, or until light golden. Remove cookies and cool on wire cooling rack.

Images

