



Heritage Potato Chip Cookies

Salty and Sweet is a winning combo in these buttery rich cookies

1 cup unsalted butter, softened
1 cup confectioners' sugar, sifted
1 egg yolk
1 teaspoon pure vanilla
2 cups all-purpose flour
1/2 cup finely chopped pecans
2 ounces plain or sea salt & vinegar potato chips, crushed
Confectioners' sugar as desired

Before Baking: Preheat oven to 350 degrees F. Place silicone baking mats on cookie sheets.

Prepare Cookie Dough: In a mixing bowl, cream butter and confectioners' sugar on medium speed for about 3 minutes. Add egg yolk and vanilla until well-blended. Mix in flour and pecans until dough forms. Stir in crushed potato chips.

Bake Cookies: Using a Tablespoon cookie scoop, drop on lined cookie sheets or roll into balls. Bake in 350-degree F oven for about 10 minutes or bottoms are golden brown.

Cool and Sprinkle with Confectioners; Sugar: Remove from oven; let cool about 10 minutes; transfer cookies to cooling rack. While cookies are still warm, roll in confectioners' sugar to coat cookies with sugar. Cool completely. Store in airtight containers. Before serving, lightly sprinkle with confectioners' sugar.
Yield: about 3 to 3-1/2 dozen cookies

Cook's Note: I used lower fat, sea salt & vinegar potato chips for that extra touch of salty and sweet country flavor.

Recipe Inspired by: Heritage Holiday Sweets in Holiday Cooking, Better Homes and Gardens, 1995.

About the Recipe: These cookies are buttery rich and tender, a flashback on pecan sandies. Salty and sweet is an unbeatable combination.

Even in Charles Dicken's Time, the World Loved Potato Chips:

Around 1853, Kate Speck Wicks, the sister of George Crum, informed the world that she invented and fried the famous Saratoga Chips. There is a popular reference to potato chips in the novel *A Tale of Two Cities*, written by Charles Dickens. In it, Dickens refers to them as "husky chips of potatoes

The Birth of the Potato Chip Cookie: According to *The Food Timeline*, around the 1950's, potato chip companies started promoting their products through recipes, and the Potato Chip Institute International sponsored an annual Men's National Cooking Championship to use potato chips in recipes, and the delicious potato chip cookie recipe was born.