Potato Chip Cookies

Ingredients

- 1 cup butter, softened
- 3/4 cup sugar
- 2 cups all-purpose flour
- 1 teaspoon vanilla
- 1 1/4 cups coarsely crushed potato chips, divided
- 1/4 cup confectioner's sugar
- 7 oz. dark chocolate, melted

Directions

Preheat oven to 350 degrees.

In a large mixing bowl, cream the butter and sugar until fluffy. Reduce mixer speed to low, and add 3/4 cup of crushed potato chips and mix well. Add vanilla, and then add the flour and mix just until combined - do not over mix the dough.

Use a spoon to scoop small 1-inch balls of dough onto a lightly greased or parchment lined cookie sheets, 2 inches apart. Dust each cookie with a bit of confectioners' sugar, and press flat. Bake 10-15 minutes, or until light brown around the edges. Remove to wire rack to cool.

Dip each of the cookies in the melted chocolate. While the chocolate is still soft, place the chocolate covered portion into the rest of the crushed potato chips to lightly coat. Allow to set before serving.

Makes about 3 dozen.