

## Betty's Pecan-Potato Chip Cookies Recipe



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In this video, Betty demonstrates how to make gorgeous and flavorful Pecan Potato Chip Cookies. These are butter cookies, with some potato chip crumbs and chopped pecans added. My grandson, Carter, taste-tested these and said they were good—and "crunchy!"

Ingredients:

- 1/3 cup finely crushed potato chips
- 1/4 cup chopped pecans
- 3/4 cup sugar
- 3/4 cup butter, softened
- 1 egg yolk
- 1 teaspoon vanilla
- 1 1/2 cups self-rising flour
- 1 teaspoon olive oil (optional)
- 1/2 cup sugar (optional)

In a large bowl, beat 3/4 cup sugar, 3/4 cup butter, 1 egg yolk, and 1 teaspoon vanilla until light and fluffy. Add 1 1/2 cups self-rising flour and mix well. Stir in 1/3 cup potato chip crumbs and 1/4 cup chopped pecans. Form dough into 1-inch balls and place 3 inches apart on an ungreased cookie sheets. If you would like to have the tops of the cookies sugared, dip the bottom of a 3-inch glass into a saucer containing 1 teaspoon olive oil, and then into a small bowl containing 1/2 cup sugar. Flatten balls with the bottom of the sugared glass. Keep coating the bottom of the glass with sugar before flattening each cookie. Bake at 375 degrees for 10 to 12 minutes, or until cookies are golden brown. Cool slightly. Remove from cookie sheets and place on cooling rack or flat plate to cool. When cool, arrange cookies on a nice serving plate. These make a wonderful sweet-salty snack for children and adults! Enjoy!!!

--Betty