

Sweet and Salty Cookies

Bake at 350 F
(Yield: 24 – 36 cookies)

250 ml butter
175 ml white sugar
175 ml brown sugar
2 eggs
5 ml vanilla
575 ml all-purpose flour
5 ml baking soda
3 ml salt
250 ml chopped chocolate bar (Lindt) or chocolate chips
250 ml crushed plain potato chips

- In a large mixing bowl, using the back of a wooden spoon, cream the butter, then cream in the white sugar and brown sugar until well blended. Cream in the eggs and vanilla.
- In another medium sized bowl, stir together flour, baking soda and salt.
- Using a wooden spoon, cream flour mixture into butter mixture a little at a time, making sure to cream after each addition.
- Stir in chocolate pieces and crushed potato chips.
- Line baking sheets or jelly roll pans with parchment paper, drop by tablespoon onto parchment paper – 12 cookies per pan. Ensure cookie dough is of equal size.
- Bake 12 – 16 minutes, depending on cookie size, until lightly golden. Allow to cool on sheet for 5 minutes before removing from pan to cool.

