

# Secret Ingredient Shortbread Cookies AKA Potato Chip Cookies

Recipe By *Miriam Pascal*



Cooking and Prep:  50  
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Serves:  30

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Purim,  
Rosh Hashanah, Sukkot

Source: Whisk by Ami

Magazine

## Ingredients (8)

### Main ingredients

- 3/4 cup crushed potato chips
- 1 cup whole pecans, toasted
- 1 cup (2 sticks) margarine (use soy-free, if needed)
- 1 cup sugar
- 2 cups flour

- 1/4 teaspoon salt
  - confectioners' sugar, for rolling
  - melted chocolate, for dipping
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## Start Cooking

### For the Cookies

1. Preheat oven to 350°F. Line a baking sheet with Gefen Easy Baking Parchment Paper and set aside.
2. Grind potato chips in the food processor and measure out  $\frac{3}{4}$  cup.
3. Remove the extras from the food processor and blend pecans until finely chopped, but not completely ground.
4. In the bowl of an electric mixer, beat together margarine and sugar until smooth.
5. Add flour and salt and beat until just combined. Don't over-beat or you might ruin the texture of the cookies.
6. Gently stir in the crushed potato chips and finely chopped pecans. (This is best done with a spoon by hand, rather than a mixer, to avoid over-beating.)
7. Measure out a tablespoon of dough (or use a medium cookie scoop) and roll in confectioners' sugar. Place cookie on the prepared cookie sheet and gently press down with a glass. Repeat with the remaining dough.
8. Bake for 14 to 15 minutes, until just turning light golden brown. Do not overbake.
9. Let cookies cool completely before dipping halfway in melted chocolate. (You can drizzle the chocolate over the cookies if you prefer.) Place dipped cookies back on the parchment paper and place in the fridge until chocolate hardens. Enjoy!

#### Variation:

Can use butter instead of margarine