



SUGAR COOKIES

STEP BY STEP RECIPE GUIDE

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Ingredients:

- 2 Cups butter, softened
- 1 Cup white sugar
- 1 Teaspoon vanilla extract
- 3 Cups all-purpose flour
- 1½ Cups crushed salted potato chips

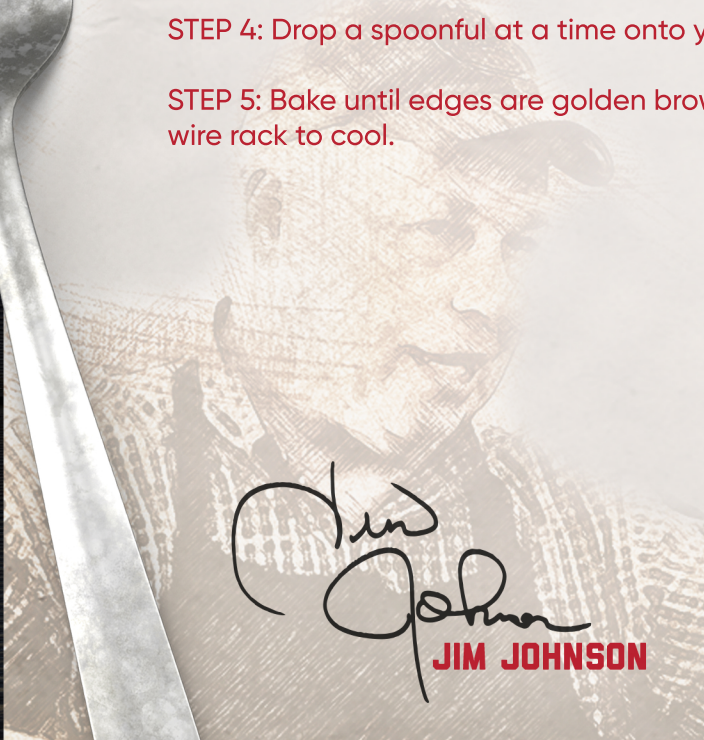
STEP 1: Preheat oven to 350 degrees and grease baking sheets.

STEP 2: Beat together butter, sugar and vanilla in a large bowl with an electric mixer until creamy.

STEP 3: Mix in flour a little at a time until incorporated, then fold in potato chips.

STEP 4: Drop a spoonful at a time onto your baking sheet(s).

STEP 5: Bake until edges are golden brown; about 15-20 minutes. Transfer to wire rack to cool.



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