

# ALI'S KITCHEN

## Potato Chips Add Flavor to Cookies

Toffee-like “Potato Chip Florentine Cookies” are salty, sweet, crispy and chewy

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

The addition of finely crushed potato chips gives an unexpected layer of flavor to this brittle and toffee-like classic cookie.

The result is a thin cookie that is salty, sweet, chewy, crispy and slightly caramelized—a dangerous but delicious combination.

These cookies are delicate, slightly finicky, and so incredibly wonderful that they are worth exerting the extra care needed to make them.

Before you head to your kitchen, I have a few suggestions that will help you avoid any less than lovely results.

The baking time I give here is just an estimate. Your baking time might be different depending on the oven and size of the cookies. Use this baking time as a suggestion and watch your cookies closely as they bake.

When you see them turn a golden caramel color with slightly darker edges, then they are ready to be removed from the oven.

### **NO GREASED COOKIE SHEET**

You cannot bake these cookies on a greased cookie sheet. The batter is meant to spread as the cookies bake, and the added oil will cause them

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### **INGREDIENTS:**

#### **Potato Chip Florentine Cookies**

- 1 cup old fashioned oats
- 2 cups potato chips, divided
- 3/4 cup white sugar
- 5 tablespoons butter
- 2 tablespoons heavy cream
- 2 tablespoons corn syrup
- 1 teaspoon vanilla extract
- 3 tablespoons flour

**Note:** Makes about two dozen, depending on the size of cookies.





to puddle out too far, leaving you with thin cookies that are unable to hold their shape.

Lining the cookie sheets with a silicone baking mat or parchment paper is an absolute must here. You may be able to make foil work in a pinch, but my one attempt left me prying uncooperative cookies from the pan and then picking pieces of foil from the bottom of each one.

Did I mention that this cookie batter will spread during the bake time?

I offer suggestions in the recipe for spacing and cookie size, but this is going to end up being a bit of trial and error for you. I have found that some of my batches of batter spread further than others.

If you have a few cookies that run together, you can use a spatula to gently push at the edges of each cookie and nudge them away from each other while they are still piping hot and fresh from the oven.

## DIRECTIONS

Heat oven to 350 degrees Fahrenheit.

Line two baking sheets with parchment paper and set aside.

Using a food processor, coarsely chop the oats and 1 cup of the potato

chips. Note: The goal is a small crumb. Be careful not to pulse the oats and chips too long, or you risk things becoming a bit mushy. Transfer to a bowl and set aside.

Place the sugar, butter, heavy cream and corn syrup in a small saucepan. Bring to a boil, stirring often to ensure all the sugar is dissolved.

Remove from heat. Add vanilla extract and flour and whisk together until smooth.

Pour the mixture over the crushed oats and chips. Using your hands, crush the remaining 1 cup of potato chips into small pieces and add to the bowl. Mix with a spatula until everything is combined.

When cool enough to comfortably handle, drop rounded spoonful of cookie dough about 3 inches apart onto the prepared baking sheets.

Bake for about 8 to 10 minutes, or until a golden brown. Allow the cookies to cool for a minute or two before removing them from the baking sheets. **BCT**

Enjoy!

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