



## Potato Chip Cookies

 Vegetarian

READY IN



20 min.

SERVINGS



24

CALORIES



157 kcal

DESSERT

### Ingredients

- 2 cups flour all-purpose
- 1 cup potato chips crushed
- 1 cup butter unsalted softened
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped
- 0.5 cup sugar white

### Equipment

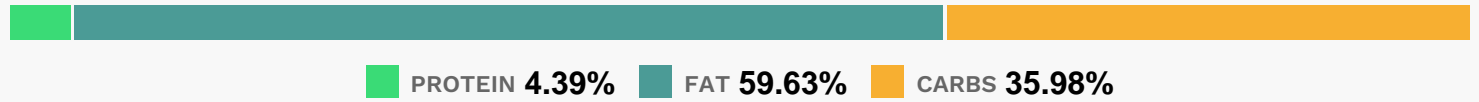
- bowl

- baking sheet
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 baking sheets.
- Beat the butter and sugar with an electric mixer in a large bowl until smooth. Stir vanilla extract into creamy mixture.
- Mix flour and crushed potato chips into the mixture until just incorporated. Fold chopped walnuts into the dough.
- Roll dough into 1-inch balls; press onto prepared baking sheets and flatten gently.
- Bake in preheated oven until golden around the edges, 10 to 13 minutes.

## Nutrition Facts



## Properties

Glycemic Index:6.88, Glycemic Load:8.69, Inflammation Score:-2, Nutrition Score:2.9808695588423%

## Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

## Nutrients (% of daily need)

Calories: 157.04kcal (7.85%), Fat: 10.58g (16.28%), Saturated Fat: 5.14g (32.15%), Carbohydrates: 14.37g (4.79%), Net Carbohydrates: 13.81g (5.02%), Sugar: 4.29g (4.77%), Cholesterol: 20.34mg (6.78%), Sodium: 20.02mg (0.87%), Alcohol: 0.06g (100%), Alcohol %: 0.24% (100%), Protein: 1.75g (3.51%), Manganese: 0.18mg (8.94%), Vitamin B1: 0.1mg (6.54%), Folate: 22.76µg (5.69%), Selenium: 3.86µg (5.51%), Vitamin A: 236.85IU (4.74%), Vitamin B3: 0.82mg (4.08%), Vitamin E: 0.61mg (4.07%), Vitamin B2: 0.06mg (3.67%), Iron: 0.6mg (3.35%), Copper: 0.06mg (3.2%), Phosphorus: 27.38mg (2.74%), Vitamin B5: 0.22mg (2.24%), Fiber: 0.55g (2.22%), Magnesium: 8.58mg (2.15%), Potassium: 67mg (1.91%), Vitamin B6: 0.04mg (1.84%), Vitamin K: 1.54µg (1.47%), Zinc: 0.2mg (1.31%)