



Potato Chip Cookies I

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



284 kcal

DESSERT

Ingredients

- ☐ 1 pound butter softened
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1.5 cups potato chips crushed
- ☐ 2 teaspoons vanilla extract
- ☐ 1.5 cups sugar white

Equipment

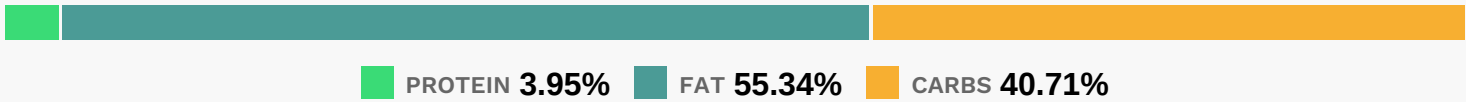
- ☐ baking sheet

☐ oven

Directions

- ☐ Preheat oven to 350 degrees F. Lightly grease cookie sheets.
- ☐ Cream together the butter, sugar, eggs and vanilla.
- ☐ Mix in the flour and potato chips and stir well.
- ☐ Drop by teaspoon onto cookie sheets about 2 inches apart.
- ☐ Bake for 12 to 15 minutes.

Nutrition Facts



Properties

Glycemic Index:8.13, Glycemic Load:18.8, Inflammation Score:-4, Nutrition Score:4.4578261219937%

Nutrients (% of daily need)

Calories: 284.46kcal (14.22%), Fat: 17.7g (27.23%), Saturated Fat: 10.04g (62.74%), Carbohydrates: 29.3g (9.77%), Net Carbohydrates: 28.64g (10.42%), Sugar: 12.61g (14.01%), Cholesterol: 54.27mg (18.09%), Sodium: 155.25mg (6.75%), Alcohol: 0.1g (100%), Alcohol %: 0.25% (100%), Protein: 2.85g (5.69%), Selenium: 7.7µg (11%), Vitamin B1: 0.16mg (10.46%), Vitamin A: 492.1IU (9.84%), Folate: 37.19µg (9.3%), Manganese: 0.16mg (8.09%), Vitamin B2: 0.12mg (7.09%), Vitamin E: 1.04mg (6.94%), Vitamin B3: 1.34mg (6.71%), Iron: 0.99mg (5.49%), Phosphorus: 39.63mg (3.96%), Vitamin B5: 0.39mg (3.88%), Potassium: 93.59mg (2.67%), Fiber: 0.66g (2.63%), Vitamin K: 2.56µg (2.44%), Vitamin B6: 0.04mg (2.16%), Copper: 0.04mg (2.12%), Magnesium: 8.22mg (2.05%), Zinc: 0.25mg (1.68%), Vitamin C: 1.15mg (1.39%), Vitamin B12: 0.06µg (1.08%), Calcium: 10.6mg (1.06%)