



## Potato Chip Cookies III

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



130 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 1 eggs
- 1 cup flour all-purpose
- 0.3 cup granulated sugar for decoration
- 0.5 cup potato chips crushed
- 0.5 cup shortening
- 0.5 teaspoon vanilla extract

0.5 cup walnuts chopped

## Equipment

baking sheet

oven

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening with the sugar.

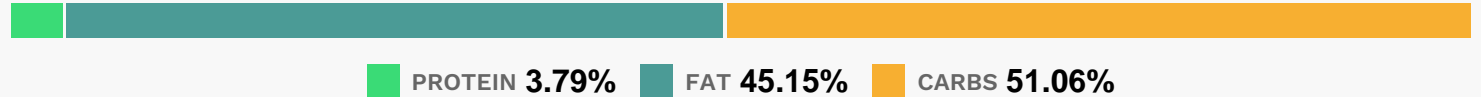
Add the egg and beat well. Stir in the vanilla.

Add the flour and baking soda and mix well. Stir in the crushed potato chips and chopped nuts. Shape cookies into balls and roll in white sugar.

Place cookies on an ungreased cookie sheet and flatten slightly.

Bake at 350 degrees F (175 degrees C) for 10 minutes.

## Nutrition Facts



## Properties

Glycemic Index:6.88, Glycemic Load:4.85, Inflammation Score:-1, Nutrition Score:2.0400000020214%

## Flavonoids

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

## Nutrients (% of daily need)

Calories: 130.46kcal (6.52%), Fat: 6.7g (10.3%), Saturated Fat: 1.34g (8.39%), Carbohydrates: 17.04g (5.68%), Net Carbohydrates: 16.69g (6.07%), Sugar: 11.76g (13.07%), Cholesterol: 6.82mg (2.27%), Sodium: 37.66mg (1.64%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.26g (2.53%), Manganese: 0.14mg (6.86%), Selenium: 2.62µg (3.74%), Vitamin B1: 0.05mg (3.64%), Folate: 13.39µg (3.35%), Vitamin E: 0.49mg (3.24%), Copper: 0.06mg (2.81%), Vitamin K: 2.75µg (2.62%), Iron: 0.44mg (2.43%), Vitamin B2: 0.04mg (2.35%), Vitamin B3: 0.43mg (2.15%), Phosphorus: 20.77mg (2.08%), Vitamin B5: 0.18mg (1.83%), Magnesium: 7.17mg (1.79%), Vitamin B6: 0.03mg (1.59%), Potassium: 52.47mg (1.5%), Fiber: 0.36g (1.44%), Calcium: 12.26mg (1.23%), Zinc: 0.16mg (1.05%)