

Lay's® Kitchen Sink Cookies





Ingredients

- 2 cups All-purpose flour
- 1 tsp Baking soda
- 1/2 tsp Salt
- 1 cup Butter, softened
- 3/4 cup Packed brown sugar
- 1/2 cup Granulated sugar
- 1 Egg
- 1 tsp Vanilla extract
- 3 cups lightly crushed, divided LAY'S® Classic Potato Chips
- 1 cup Dark chocolate chips
- 1 cup Crushed pretzels
- 1/2 cup Toffee bits

How to make it

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
2. In medium bowl, whisk together flour, baking soda and salt.
3. In large bowl, using handheld electric mixer, beat together butter, brown sugar and granulated sugar for 3 to 5 minutes or until light and fluffy. Add egg and beat to combine, scraping down sides. Stir in vanilla.
4. Add flour mixture to butter mixture, scraping down sides, until combined. Fold in 2 cups Lay's® Classic Chips, chocolate chips, pretzels and toffee bits. Divide cookie dough into 24 even-sized portions and arrange on prepared baking sheets, spacing 2 inches apart. Using fork, press to flatten. Sprinkle with remaining Lay's® Classic Chips.
5. Bake for 10 to 12 minutes or until golden and tender, and centers are still soft. Let cool for 5



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
20 minutes	10 minutes	30 min	12 (2 cookies per serving)

Made with



LAY'S® Classic Potato Chips

minutes on baking sheets, then transfer to wire rack.