

LAY'S® Potato Chip Crusted Holiday Brownies



Ingredients

- 4 cups (1 L) LAY'S® Classic Potato Chips
- 1 1/4 cups (300 mL) all-purpose flour
- 1/2 cup (125 mL) cocoa powder
- 1/2 tsp (2 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) unsalted butter, melted
- 3/4 cup (175 mL) granulated sugar
- 3 eggs
- 1 tsp (5 mL) vanilla extract
- 1 3/4 cups (425 mL) chocolate chips, divided
- 1 tsp (5 mL) coconut oil

How to make it

1. Preheat oven to 350°F (180°C).
2. In food processor, pulse LAY'S® CLASSIC Potato Chips until they resemble coarse crumbs; set aside.
3. In bowl, whisk together flour, cocoa, baking powder and salt; set aside.
4. In separate bowl, stir together melted butter and sugar until blended. Stir in eggs and vanilla. Stir in flour mixture just until moistened. Fold in 1/2 cup (125 mL) LAY'S® crumbs and 1/2 cup (125 mL) chocolate chips.
5. Scoop dough into heaping 1/4 cup (60 mL) rounds onto 2 parchment paper-lined baking sheets, about 4 inches (10 cm) apart.
6. Bake in batches for 8 to 10 minutes or until edges are set and a few moist crumbs adhere to toothpick when inserted into center of brownies. Let cool completely in pan on rack or refrigerate for up to 2 hours.



PREP
TIME
30 min



COOK
TIME
20 min



TOTAL
TIME
50 min



SERVING
16

Made with



LAY'S® Classic Potato Chips

7. Meanwhile, in heatproof bowl set over saucepan of barely simmering water, melt remaining chocolate chips with coconut oil.
8. Using 2 forks, dip brownie rounds into melted chocolate, one at a time, letting excess drip back into bowl. Transfer to parchment paper-lined tray. Sprinkle with remaining LAY'S® crumbs. Let stand until chocolate is set.