

Sweet & Salty Fritos® Cookies



Ingredients

- 2 cups all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 sticks of butter (1 cup), room temperature
- ½ cup granulated sugar
- ¾ cup light brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 6 ounces chocolate chunks
- 4 ounces toffee bits
- 1 ½ cups crushed Fritos® Original Corn Chips

How to make it

1. Preheat the oven to 375 degrees. Line two cookie sheets with parchment paper.
2. In a medium sized bowl, whisk together the flour, baking soda and salt. In a separate large bowl beat the butter and both sugars until fluffy. Add the eggs and vanilla, beating until well mixed. Slowly add the dry ingredients. Mix until just combined.
3. Fold in the chocolate chunks, toffee bits and crushed Fritos® Original Corn Chips. Roll the dough into 2 inch balls and place on the baking sheets, press down slightly with the palm of your hand.
4. Bake for 12-15 minutes.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Fritos® Original Corn Chips