

Dear Mom, Cookbook Sample

Dear Mom,



My Mom, Beulah Marlow

I will always remember you as an excellent cook and also an adventurous one. You could “throw together” an angel food cake that was as light as a feather and a pie crust that would literally melt in your mouth. I’m sure I inherited my love of cooking and my love of baking in particular from you. In spite of the fact that you went to work outside the home when I was in second grade, our family still enjoyed the blessing of a home cooked meal every night and a fabulous Sunday dinner on the weekends. This recipe for Potato Chip Cookies reminds me that even though you masterfully prepared a wide variety of family and regional favorite dishes, you would often surprise us with a new and unusual recipe. Thanks, Mom for all of my delicious memories of a very happy childhood!

*Love,
Mona*

Potato Chip Cookies

- 1 cup butter or margarine
- 1 cup firmly packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups coarsely crushed potato chips
- 1 package (12 ounces) butterscotch chips

Directions:

1. Preheat oven to 375° F.
2. Cream together butter and brown sugar until thoroughly blended.
3. Add eggs and vanilla extract; mix well.
4. Sift together flour and baking powder. Add to creamed mixture and mix until thoroughly blended.
5. Stir in crushed potato chips and butterscotch chips.
6. Drop rounded teaspoonsful onto ungreased cookie sheet about 2 inches apart.
7. Bake 10 to 12 minutes. Remove from sheet and cool on wire rack.

Yield: 5 ½ dozen cookies

