

## 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 be 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