

From Real Estate to Recipes!
NOVEMBER'S FEATURE RECIPE

Christmas Cookies with a Twist! Courtesy of Sue & Keith Johnson
(Keith & Sue have their Ixonia home listed with Tina)

Ingredients:

3/4 cup all-purpose flour
1 1/2 ounces reduced-fat potato chips, crushed fine (1/2 cup)
1/4 cup pecans, toasted and chopped fine
8 tbsp unsalted butter, cut into 8 pieces, softened but still cool
1/4 cup granulated sugar
1/4 cup confectioners' sugar
1 large egg yolk
1/2 tsp vanilla extract



Makes 24 cookies.

Toast the pecans in a small, dry skillet over medium heat, shaking the skillet often, until they begin to darken, three to five minutes.

Directions:

Adjust oven rack to middle position and heat oven to 350°. Line 2 rimmed baking sheets with parchment paper. Combine flour, potato chips, pecans and salt in a bowl.

Using stand mixer fitted with paddle, beat butter, granulated sugar, and confectioners' sugar on medium-high speed until pale and fluffy, about 3 minutes. Add egg yolk and vanilla and beat until combined. Reduce speed to low and slowly add flour mixture in 3 additions. Roll dough into 1-inch balls and space 3 inches apart on baking sheets. Flatten dough balls to 1/4-inch thickness with bottom of floured drinking glass.

Bake, 1 sheet at a time, until cookies are just set and lightly browned on bottom, 10 to 13 minutes, rotating sheet halfway through baking. Let cookies cool completely on sheets, about 15 minutes.

Enjoy!