

BROKEN CHIP COOKIES

2 c. butter

2 c. brown sugar

4 eggs

2 tsp. baking soda

1 tsp. salt

2 tsp. tapioca starch

1 Tbsp. vanilla extract

4 ½ c. gluten-free all-purpose flour

10 oz. dark chocolate chips

5-6 oz. potato chips, crushed

In a large bowl, cream together butter and sugar. Add eggs, baking soda, salt, tapioca starch, and vanilla. Mix until combined, then turn speed up to high and beat until light and fluffy (at least 3-5 minutes).

Mix in flour, one cup at a time, just until combined. Stir in dark chocolate chips.

Scoop into 1-inch balls. Roll each ball into potato chip crumbs, then place on parchment-lined baking sheet about 2 inches apart, and press lightly to flatten each cookie slightly.

Bake* at 375 degrees Fahrenheit for 9 minutes. Let cool about 5 minutes on tray before removing to a wire rack to cool completely.

Makes about 6 dozen cookies – but be sure to set aside approximately 2 ½ dozen to use in the sequel recipe: Broken Chip Cheesecakes!

*Optional: Bake a few cookies & freeze the extra cookie dough. Roll dough balls and flatten slightly. Place cookies on parchment-lined baking sheet (no space necessary) and freeze for 2-4 hours or overnight. Once frozen, transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Freshly-baked cookies anytime you want!

This recipe pairs well with the YA novel [TRACKER220](#) by Jamie Krakover or its sequel [AUTHORITY](#).



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