

## Cookie Concert 2.0 – The At-Home Edition

### Kitchen Pantry Cookies

Makes 2 dozen cookies

#### Ingredients

2 sticks butter, room temperature  
3/4 cup granulated sugar  
1/2 cup light brown sugar, packed  
1 egg  
1/2 teaspoon pure vanilla extract  
1 1/3 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1 teaspoon kosher salt  
1 cup mini chocolate chips  
1/2 cup Butterfinger crumbles  
1/2 cup graham cracker crumbs  
1/3 cup old-fashioned rolled oats  
2 cups chicken and waffle potato chips, lightly crushed  
1 cup pretzel M&M's, rough chopped  
1/2 cup walnuts, chopped

#### Method

Combine butter and sugars in the bowl of a stand mixer fitted with the paddle attachment; cream on medium-high 2–3 minutes. Scrape down the sides of the bowl; add egg and vanilla; beat 7–8 minutes.

Reduce speed to low; add flour, baking powder, baking soda, and salt. Mix until dough just comes together. Scrape down the sides of the bowl with a spatula.

Mix in chocolate chips, Butterfinger crumbles, graham cracker crumbs, and oats, by hand, until incorporated. Add potato chips, M&M's, and walnuts.



Scoop dough, in 1-ounce increments, onto a parchment-lined baking sheet. Flatten cookies by hand. Wrap baking sheet tightly in plastic wrap; chill for at least 1 hour, or up to 1 week. (Do not bake your cookies from room temperature, they will not bake properly.)

Heat oven to 375°F.

Arrange chilled dough a minimum of 4-inches apart on parchment lined backing sheets; bake 18 minutes.

Cool cookies completely before transferring to a plate or an airtight container for storage.