

FROM THE KITCHEN OF...

BIRDY PRETZELS

PB&J THUMBPRINT COOKIES

INGREDIENTS

8	OZ	CORN SYRUP
170	GRAMS	GRANULATED SUGAR
8	OZ	PEANUT BUTTER
156	GRAMS	RUFFLES POTATO CHIPS, COARSELY CRUMBLED, PLUS MORE AS NEEDED
		STRAWBERRY JAM OR JELLY
		FLAKY SEA SALT, FOR FINISHING

**SERVINGS: APPROX. 20
COOKIES**

COOK TIME: 5 MINUTES

**HANDS-ON TIME: 20
MINUTES**

DIRECTIONS

- LINE A COOKIE SHEET WITH PARCHMENT PAPER AND SET ASIDE.
- ADD THE CORN SYRUP AND SUGAR TO A SAUCEPAN OVER LOW HEAT. STIR UNTIL THE SUGAR IS COMPLETELY DISSOLVED AND THE MIXTURE IS HEATED THROUGHOUT.
- REMOVE FROM THE HEAT AND STIR IN THE CREAMY PEANUT BUTTER UNTIL SMOOTH AND FULLY INCORPORATED.
- GENTLY FOLD IN 156 GRAMS OF COARSELY CRUMBLED RUFFLES POTATO CHIPS. IF THE MIXTURE SEEMS TOO WET OR LOOSE TO HOLD ITS SHAPE, ADD ADDITIONAL CRUMBLED CHIPS A LITTLE AT A TIME UNTIL YOU REACH A SCOOPABLE CONSISTENCY.
- USING A LARGE 3-TABLESPOON COOKIE SCOOP, PORTION THE MIXTURE ONTO YOUR PARCHMENT-LINED COOKIE SHEET. WE GET APPROXIMATELY 20 COOKIES FROM ONE BATCH.
- BEFORE THE COOKIES HAVE A CHANCE TO SET, USE YOUR THUMB TO GENTLY PRESS A DIVOT INTO THE CENTER OF EACH COOKIE.
- USING A SMALL SCOOP OR SPOON, FILL EACH THUMBPRINT WITH STRAWBERRY JAM OR JELLY.
- SPRINKLE EACH COOKIE WITH A LITTLE FLAKY SEA SALT, THEN ALLOW THE COOKIES TO SET BEFORE SERVING.