

## Lemon Coconut Crispies

- 1½ cups sifted flour
- 1½ teaspoons baking powder
- 1/8 teaspoon salt
- ½ cup butter or vegetable shortening
- 1 cup sugar
- 1 teaspoon grated lemon rind
- 1 egg
- ½ cup coconut, chopped
- ¾ cup crushed Wise® All Natural Flat or Ridgies Potato Chips

Sift flour, baking powder and salt together. Cream butter and sugar together until fluffy. Add lemon rind and egg; beat well. Gradually add flour mixture and mix thoroughly. Add coconut and potato chips. Shape in a two inch roll then wrap in wax paper. Chill in refrigerator overnight. Slice 1/8-inch thick. Place on ungreased cookie sheet and bake at 375° for 10 minutes or until edges brown. Makes 7 dozen cookies.