



candied bacon chocolate chip cookies

for the candied bacon:

12 slices of good thick center cut bacon (from your butcher would be best)
3/4 cup brown sugar

for the cookie dough:

2-1/4 cups all purpose flour
1/2 tsp baking soda
3/4 cup butter, melted and slightly cooled
1/2 cup granulated sugar
1 cup light brown sugar
1 tbs pure vanilla extract
1 whole egg + 1 egg yolk
1-1/2 cups milk chocolate chips

1. preheat oven to 350 degrees F.
2. arrange bacon in a single layer on a foil lined cookie sheet with a rim. sprinkle brown sugar over the top of the bacon. bake for 10 minutes. remove from oven and flip pieces over. bake an additional 10-15 minutes, or until crispy. you may have to do this step twice to accommodate all the bacon.
3. remove from oven and place on a wire rack to cool. DO NOT put bacon on a paper towel or anything of the sort. the melted sugars will stick a bit to whatever you put it on so make sure it's something you're not going to be picking off it later. dice bacon to around chocolate chip size once fully cooled.
4. reduce your oven temperature to 325 degrees F.
5. in a large bowl, cream the butter with both the white and light brown sugars.
6. add the vanilla, egg and egg yolk to the bowl and beat until light and creamy.
7. add the flour and baking soda, mix well.
8. add the candied bacon and chocolate chips. stir by hand until combined.
9. line your cookie sheet with parchment paper. make golf ball sized balls of the cookie dough and place on the cookie sheet about 2" apart. bake for 13-15 minutes or until edges are brown. remove from oven. let the cookies sit in the pan for about a minute before removing to a wire rack.

makes about 3 dozen cookies. enjoy! =)

<http://www.oncupcakemoon.com/recipes/candiedbaconchocolatechipcookies.pdf>