Chocolate Espresso Bacon Cookies

Ingredients

2 cups / 500 mL all-purpose flour
2/3 cup / 160 mL cocoa powder
1 tsp + ½ tsp / 7 mL instant espresso powder
1 tsp / 5 mL baking soda
¼ tsp / 1 mL salt
1 ½ cups / 375 mL granulated sugar
1 cup / 250 mL unsalted butter, softened
2 large eggs, at room temperature
2 tsp / 10 mL vanilla extract
1 ½ cups / 375 mL semi-sweet chocolate chips
6 strips bacon, cooked crisp, drained and chopped

Directions

1. Preheat oven to 350F.
2. In medium mixing bowl, combine flour, cocoa powder, espresso powder, baking soda and salt. Set aside.
3. In large mixing bowl, beat sugar with butter, eggs and vanilla extract using an electric mixer; beat until fluffy and smooth.
4. Gradually add flour mixture.
5. Stir in chocolate chips and bacon.
6. Drop dough by the tablespoon or a 1 ½-inch cookie scoop onto parchment-lined baking sheets about 2 inches apart.
7. Bake cookies for 10-12 minutes in preheated oven or until lightly browned around the edges. Cool cookies on the pans 2 to 3 minutes before transferring to a wire rack to cool completely.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 30

- **Cook Time (Minutes):** 10-12
- **Number of Servings:** 25