## Chocolate Espresso Bacon Cookies





## **Ingredients**

2 cups / 500 mL all-purpose flour 2/3 cup / 160 mL cocoa powder

1 tsp +  $\frac{1}{2}$  tsp / 7 mL instant espresso powder

1 tsp / 5 mL baking soda

 $\frac{1}{4}$  tsp / 1 mL salt

1  $\frac{1}{2}$  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 350 ∏F.
- 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