

Nutty Chocolate Chip Bacon Cookies



Ingredients

3 cups / 750 mL all-purpose flour
1 tsp / 5 mL EACH baking powder and baking soda
 $\frac{3}{4}$ tsp / 4 mL salt
1 cup / 250 mL unsalted butter, room temperature
1 cup / 250 mL packed light brown sugar
 $\frac{3}{4}$ cup / 175 mL granulated sugar
2 large eggs, room temperature
1 tsp / 5 mL vanilla extract
1 cup / 250 mL semi-sweet chocolate chips
 $\frac{3}{4}$ cup / 175 mL chopped pecans or walnuts
8 strips bacon, cooked crisp, drained and chopped

Directions

1. In medium bowl, combine flour, baking powder, baking soda, and salt. Set aside.
2. In large bowl, using an electric mixer, cream butter and sugars on medium-high speed until light and fluffy, about 5 minutes.
3. Reduce speed to medium-low and beat in eggs, one at a time.
4. Beat in vanilla.
5. Gradually mix in flour mixture just until incorporated.
6. Fold in chocolate chips, nuts, and bacon.
7. Using a 2-inch cookie scoop or large spoon, divide dough into 25-30 equal portions. Cover and store in refrigerator for 1 hour.
8. Preheat oven to 375°F.
9. Arrange unbaked cookies 2-3 inches apart on a parchment-lined baking sheet.
10. Bake cookies in preheated oven on middle oven rack until edges are a light golden brown, about 15 minutes, rotating baking sheet halfway through. Let cookies rest 2-3 minutes before transferring to wire rack to cool. Replace parchment for each batch.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 15
- **Number of Servings:** 25-30