

Chocolate Espresso Bacon Cookies



Ingredients

2 cups / 500 mL all-purpose flour
2/3 cup / 165 mL cocoa powder
½ Tbsp / 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 350°F.
2. In medium bowl, combine flour, cocoa powder, espresso powder, baking soda and salt. Set aside.
3. In separate large bowl, beat sugar with butter, eggs and vanilla extract using an electric mixer; beat until fluffy and smooth.
4. Gradually add in flour mixture; beat until combined.
5. Stir in chocolate chips and bacon.
6. Drop cookies by rounded tablespoons (or 1 ½-inch cookie scoop) onto a parchment-lined baking sheet.
7. Bake in preheated oven for 10-12 minutes. Let stand 5 minutes before transferring to wire rack to cool.

Additional Info

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