

BACON CHOCOLATE CHIP COOKIES

Sweet & salty cookies bursting with sweet chocolate chip and smoky bacon
**adapted from bakingbeauty.net*

INGREDIENTS:

- 7 Slices Unger Meats Bacon, cooked & chopped
- ¾ Cup Butter, softened
- ¾ Cup Light Brown Sugar
- ½ Cup White Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- ¼ Teaspoon Salt (make it an ⅛ tsp if using salted butter)
- 2 ¼ Cups All Purpose Flour
- 1 Teaspoon Baking Soda
- 2 Teaspoons Cornstarch
- 2 Cups Chocolate Chips (Semi Sweet or Milk Chocolate)



DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. Prepare Bacon as you normally would. Chop into small pieces once cooked.
3. Cream butter and sugars until light and fluffy.
4. Stir in eggs, vanilla, salt, baking soda and cornstarch.
5. Gradually stir in flour, a little at a time, stirring until just combined.
6. Fold in cooked bacon and chocolate chips.
7. Drop cookie dough onto parchment lined cookie sheets with spoons.
8. Bake 8-10 mins or until golden brown.
9. Cool for 5 minutes on pan, then remove to a wire cooling rack until completely cooled.
10. Store in the refrigerator or freezer.

DID YOU MAKE THIS RECIPE?



Post a picture and tag us on Instagram. Follow us for more recipes • [ungers1903](https://www.instagram.com/ungers1903)
Find all our recipes on our website at www.ungers1903.ca



UNGERMEATS