

Just a Pinch



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By Janet Tharpe

Satisfy Your Taste Buds with Bacon Chocolate Chip Cookies

**"A perfect
meld of
flavors!"**



Bacon and chocolate chips in a cookie? I'll take two dozen! The sweet and salty combination of Colleen Sowa's Bacon Chocolate Chip Cookies will satisfy any cookie-lovers craving. Really, how can you go wrong with chocolate AND bacon?!

See step-by-step photos of Colleen's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/baconcookie

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...



Colleen Sowa
La Crosse, WI
(Pop. 51,320)

-Janet

Bacon Chocolate Chip Cookies



What You Need

BACON

1 pkg bacon (thick slices)
1/2 c brown sugar, lightly
packed

COOKIE DOUGH

2 1/4 c all-purpose flour
1/4 tsp salt
1 tsp each: baking powder
and baking soda
4 tbsp bacon drippings
(cooled)
4 tbsp margarine, softened
1 stick butter, softened
1/2 c sugar
1 c brown sugar, firmly
packed
2 eggs
1 tbsp vanilla
1 tbsp apple cider vinegar
1 c pecans (chopped coarsely)
3 c dark bittersweet chocolate
chips

Directions

- Preheat oven to 350 F. Line baking sheets with parchment paper.
- In a bowl, sift together flour, baking soda, baking powder and salt. Set aside.
- Put 1/2 c brown sugar in a medium size bowl. One strip at a time, put bacon in the bowl and coat with brown sugar. Place the bacon flat on parchment lined baking sheet. Repeat until all are done. Any left over sugar, sprinkle over bacon. Bake for about 12 min. Turn each piece of bacon over and baste with bacon grease. Return to oven and bake an additional 12 min. (or until bacon is crisp).
- Remove from oven and cool. Break bacon into small pieces (size of the chopped nuts). Set aside.
- In a large bowl cream bacon grease, margarine, butter and sugars. Add eggs, vinegar and vanilla. Slowly add flour mixture. Fold in the bacon, nuts and chocolate chips. Refrigerate dough for 3 hours.
- Drop 1 tbsp of dough at a time onto parchment paper.
- Bake for 10 to 15 min. until golden brown.
- Allow to cool completely.

Submitted by: Colleen Sowa, LaCrosse, WI (Pop. 51,320)

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