

Bacon Chocolate Chip Cookies

Makes 48 to 52 cookies

- 12 slices of bacon, minced
- ¼ cup Grade A Dark maple syrup
- 1 cup salted butter, diced (or unsalted)
- ¾ cup granulated sugar
- ½ cup raw sugar
- 1 large egg
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1½ cups quality semi-sweet or dark chocolate chips (ex. Guittard)
- Flaky sea salt, such as Maldon

1. Position an oven rack in the center of the oven and preheat to 350°. Line a cookie sheet with parchment paper.

2. For the bacon: In a medium frying pan, sauté the bacon until the fat has rendered and the bacon is crispy*. Drain the fat from the pan, add the maple syrup and stir to blend. Sauté until the maple syrup becomes thick, 1 to 2 minutes. Transfer immediately to a small bowl and let cool.

3. For the batter: With a standing or handheld mixer, blend the butter and sugars until light and fluffy, 3 to 5 minutes. Add the egg and beat until well blended, 1 minute. Add the vanilla and beat for 30 seconds more. Stir in the flour and baking soda with a wooden spoon. Add the bacon and chocolate and stir to combine. Scoop heaping teaspoons of dough onto the prepared baking sheet and sprinkle with sea salt. Bake until golden around the edges, 9 to 10 minutes.

4. Let the cookies cool for 1 minute, and then transfer them to a wire rack to cool completely.

Notes:

- Alternatively, you can cook the bacon in the oven on a rack in a sheet pan at 400F for 18-22 minutes before chopping it and putting it in a skillet. Less grease spatter!
- Make them a tad more nutritious by substituting up to half of the flour with whole-wheat flour.
- Do not substitute flavored pancake syrup for the maple syrup. It will not work as well or taste as good.
- You can use 1 ¼ cup of granulated sugar if you don't have raw sugar.

