



Bacon Sea Salt Chocolate Chip

This recipe is perfect for the carnivores you love. Use the left over bacon from breakfast or cook and crumble a whole pound. These are favorites for bacon lovers.

1 ½ sticks softened butter

¼ cup white sugar

¾ cup light brown sugar

2 eggs

1 teaspoon Cookie Nip

2 ¼ cups plain all purpose flour

1 tsp baking soda

2 tsp corn starch

8-12 slices cooked, crisp bacon, coarsely chopped

2 cups chocolate chips

flaky sea salt

Cook and drain bacon. Coarsely chop bacon and set aside. Combine butter, sugar, eggs and Cookie Nip and mix. Add flour, baking soda, corn starch and mix until a thick dough forms. Stir in chocolate chips and half the bacon. Roll dough into balls and flatten with palm. Arrange 12 cookies on a stone. Add remaining crumbled bacon and sea salt to the top of the cookies. Bake on 350 for 10-15 minutes.

Yields 2 dozen cookies

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