



WHATSheATE



Bacon & Beer Cookies

 Popular

READY IN



30 min.

SERVINGS



10

CALORIES



537 kcal

Ingredients

- ☐ 6 slices bacon cooked
- ☐ 17.5 oz basic cookie mix chunk
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 2 tablespoons porter (from 14.9-oz can)
- ☐ 0.5 cup hazelnuts chopped (filberts)
- ☐ 0.3 cup brown sugar packed
- ☐ 1 cup chocolate chips dark
- ☐ 0.7 cup whipping cream

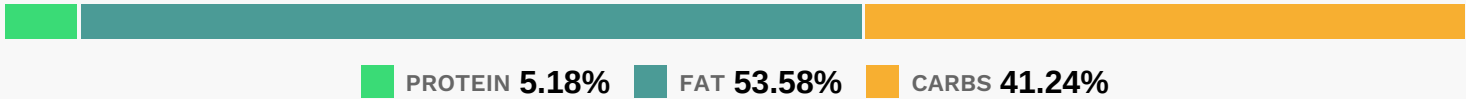
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ microwave

Directions

- ☐ Heat oven to 375°F. Crumble 2 slices of the cooked bacon into small pieces; place in large bowl.
- ☐ Add cookie mix, butter, egg and 1 tablespoon of the beer; stir until dough forms.
- ☐ Roll dough into 2-inch balls; place on ungreased cookie sheet.
- ☐ Bake 11 to 13 minutes.
- ☐ Remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- ☐ Meanwhile, in 1-quart saucepan, mix remaining 1 tablespoon beer, the hazelnuts and brown sugar. Cook over medium heat until brown sugar begins to reduce and caramelize.
- ☐ Spread mixture on sheet of parchment paper; cool.
- ☐ In medium microwavable bowl, microwave chocolate chips and whipping cream uncovered on High 30 seconds; stir. If needed, microwave 15 to 30 seconds longer or until chips are melted and mixture can be stirred smooth.
- ☐ Spread chocolate ganache on top of each cookie.
- ☐ Sprinkle a few candied hazelnuts on top of each. Break or cut remaining 4 slices bacon into 10 to 12 pieces; press 1 piece on top of each cookie.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:0.07, Inflammation Score:-4, Nutrition Score:6.4143478740817%

Flavonoids

Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg, Cyanidin: 0.4mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg

Nutrients (% of daily need)

Calories: 536.73kcal (26.84%), Fat: 31.73g (48.81%), Saturated Fat: 16.42g (102.65%), Carbohydrates: 54.94g (18.31%), Net Carbohydrates: 52.41g (19.06%), Sugar: 35.59g (39.54%), Cholesterol: 63.63mg (21.21%), Sodium: 237.04mg (10.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.91g (13.82%), Manganese: 0.4mg (20.08%), Vitamin E: 1.66mg (11.06%), Vitamin A: 545.41IU (10.91%), Fiber: 2.53g (10.1%), Calcium: 82.13mg (8.21%), Phosphorus: 79.56mg (7.96%), Selenium: 5.52µg (7.89%), Copper: 0.15mg (7.43%), Vitamin B2: 0.12mg (6.92%), Zinc: 1.04mg (6.91%), Vitamin B1: 0.1mg (6.86%), Potassium: 232.2mg (6.63%), Vitamin B3: 1.01mg (5.07%), Magnesium: 20.11mg (5.03%), Vitamin B6: 0.1mg (4.92%), Iron: 0.87mg (4.85%), Vitamin B5: 0.37mg (3.71%), Folate: 13.66µg (3.41%), Vitamin K: 3.55µg (3.38%), Vitamin B12: 0.19µg (3.11%), Vitamin D: 0.36µg (2.41%)