



Bacon Chocolate Chip Cookies

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



324 kcal

Ingredients

- ☐ 1.1 cup all purpose flour
- ☐ 5 strips bacon (I used candied bacon)
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed ()
- ☐ 0.5 cup butter (with bacon grease) softened
- ☐ 1 cup chocolate chunks dark
- ☐ 1 eggs
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

☐ 0.5 cup sugar white

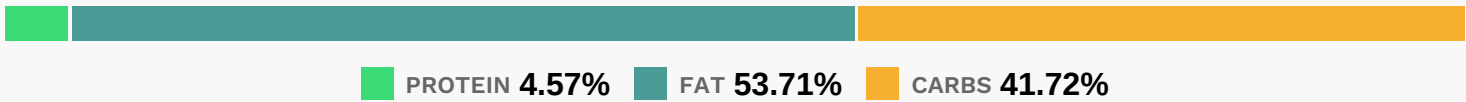
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Cream the butter and sugar in a bowl.
- ☐ Beat in the egg and vanilla extract.
- ☐ Mix the flour, baking soda and salt in another bowl.
- ☐ Mix the dry ingredients into the wet.
- ☐ Mix in the chocolate and the bacon.
- ☐ Place the dough onto a cookie sheet one table spoon at a time.
- ☐ Bake in a 350F preheated oven for 8-10 minutes.

Nutrition Facts



Properties

Glycemic Index:12.09, Glycemic Load:12.29, Inflammation Score:-2, Nutrition Score:4.8752174532932%

Nutrients (% of daily need)

Calories: 324.45kcal (16.22%), Fat: 19.36g (29.79%), Saturated Fat: 8.32g (51.99%), Carbohydrates: 33.85g (11.28%), Net Carbohydrates: 32.4g (11.78%), Sugar: 22.5g (25%), Cholesterol: 29.9mg (9.97%), Sodium: 179.06mg (7.79%), Alcohol: 0.11g (100%), Alcohol %: 0.22% (100%), Caffeine: 12.18mg (4.06%), Protein: 3.71g (7.42%), Manganese: 0.28mg (13.84%), Selenium: 8.29µg (11.84%), Copper: 0.21mg (10.27%), Iron: 1.61mg (8.95%), Vitamin B1: 0.12mg (8.22%), Magnesium: 29.92mg (7.48%), Phosphorus: 70.34mg (7.03%), Vitamin B3: 1.19mg (5.97%), Folate: 23.26µg (5.82%), Fiber: 1.45g (5.8%), Vitamin B2: 0.09mg (5.35%), Zinc: 0.63mg (4.19%), Potassium: 128.94mg (3.68%), Vitamin D: 0.36µg (2.38%), Vitamin B6: 0.04mg (2.22%), Vitamin B5: 0.21mg (2.13%), Calcium: 20.81mg (2.08%), Vitamin B12: 0.1µg (1.73%), Vitamin E: 0.23mg (1.52%), Vitamin K: 1.07µg (1.02%)