



Bacon, Oatmeal, and Raisin Cookies

READY IN



45 min.

SERVINGS



16

CALORIES



304 kcal

Ingredients

- ☐ 8 ounces bacon sliced cut into 1/4" squares
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 2.3 cups cake flour
- ☐ 1 cup brown sugar dark packed ()
- ☐ 2 large eggs
- ☐ 1 teaspoon kosher salt
- ☐ 1 cup old-fashioned oats
- ☐ 0.7 cup raisins
- ☐ 0.7 cup sugar

- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 0.5 teaspoon vanilla extract

Equipment

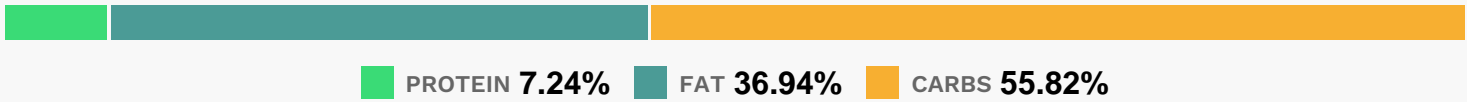
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ ice cream scoop
- ☐ slotted spoon

Directions

- ☐ Line 2 baking sheets with parchment paper. Cook bacon in a large skillet over medium-low heat, stirring occasionally, until deep golden brown and crisp. Using a slotted spoon, transfer bacon to paper towels.
- ☐ Whisk flour and next 3 ingredients in a medium bowl. Using an electric mixer, beat both sugars and butter in a large bowl, occasionally scraping down sides, until well blended, 2-3 minutes.
- ☐ Add eggs one at a time, mixing well between additions.
- ☐ Add vanilla; mix on medium speed until pale and fluffy, 4-5 minutes.
- ☐ Mix in dry ingredients.
- ☐ Whisk flour and next 3 ingredients in a medium bowl. Using an electric mixer, beat both sugars and butter in a large bowl, occasionally scraping down sides, until well blended, 2-3 minutes.
- ☐ Add eggs one at a time, mixing well between additions.
- ☐ Add vanilla; mix on medium speed until pale and fluffy, 4-5 minutes.
- ☐ Mix in dry ingredients.

- ☐
- Fold bacon, oats, and raisins into batter and stir until evenly incorporated (dough will be sticky; chill briefly for easier handling, if desired). Using a 2-ounce ice cream scoop or 1/4-cup measure and forming dough into balls, scoop batter onto prepared sheets, spaced at least 3" apart. Chill dough for 1 hour or cover and chill overnight.
- ☐
- Arrange racks in upper and lower thirds of oven; preheat to 375°F
- ☐
- Bake cookies, rotating pans halfway through, until edges are light golden brown and centers are still slightly soft, 20–22 minutes.
- ☐
- Let cool on baking sheets for 10 minutes.
- ☐
- Transfer to a wire rack; let cool completely. DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:20.49, Glycemic Load:17.85, Inflammation Score:-2, Nutrition Score:4.8978260353855%

Nutrients (% of daily need)

Calories: 304.28kcal (15.21%), Fat: 12.66g (19.47%), Saturated Fat: 5.83g (36.46%), Carbohydrates: 43.03g (14.34%), Net Carbohydrates: 41.68g (15.16%), Sugar: 21.8g (24.22%), Cholesterol: 47.86mg (15.95%), Sodium: 315.83mg (13.73%), Alcohol: 0.04g (100%), Alcohol %: 0.07% (100%), Protein: 5.58g (11.16%), Selenium: 13.53µg (19.33%), Manganese: 0.35mg (17.64%), Phosphorus: 82.88mg (8.29%), Vitamin B1: 0.09mg (5.74%), Fiber: 1.35g (5.38%), Iron: 0.83mg (4.61%), Vitamin B3: 0.89mg (4.47%), Copper: 0.09mg (4.45%), Vitamin B2: 0.07mg (4.33%), Vitamin A: 216.62IU (4.33%), Magnesium: 17.12mg (4.28%), Potassium: 142.88mg (4.08%), Zinc: 0.6mg (4.03%), Calcium: 39.16mg (3.92%), Vitamin B6: 0.08mg (3.86%), Vitamin B5: 0.34mg (3.37%), Folate: 10.89µg (2.72%), Vitamin E: 0.38mg (2.55%), Vitamin B12: 0.14µg (2.31%), Vitamin D: 0.29µg (1.92%)