



Candied Bacon & Bourbon Chocolate Chip Cookies

♡ Popular

READY IN



50 min.

SERVINGS



36

CALORIES



219 kcal

Ingredients

- ☐ 5 slices bacon raw
- ☐ 0.3 cup add carrot and onion to bacon fat . cook chilled
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.3 teaspoons baking soda
- ☐ 8 ounces chocolate chips
- ☐ 2 tablespoons bourbon
- ☐ 8.5 ounces bread flour
- ☐ 8.5 ounces cake flour

- ☐ 0.1 teaspoon ground pepper
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar (8 ounces)
- ☐ 10 ounces brown sugar light
- ☐ 0.3 cup maple syrup
- ☐ 1 teaspoons salt
- ☐ 1 cup butter unsalted
- ☐ 1 teaspoons vanilla extract

Equipment

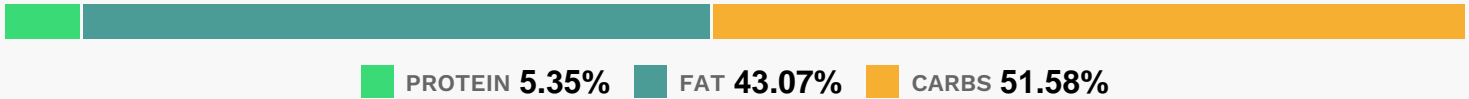
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender

Directions

- ☐ Preheat oven to bake at 375°F. Line baking sheet with parchment paper. Toss bacon in ¼ cup maple syrup in a medium size bowl, then lay bacon on prepared pan.
- ☐ Bake for 20 minutes.
- ☐ Remove bacon from oven, allow to cool, then crumble candied bacon and set aside.
- ☐ Heat oven to 350 degrees
- ☐ Sift flours, baking soda, baking powder, salt and pepper into a bowl. Set aside. Using a mixer fitted with paddle attachment, cream butter, bacon grease and sugars together until very light, about 5 minutes.
- ☐ Add eggs, one at a time, mixing well after each addition. Stir in the vanilla and bourbon. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate chips and crumbled bacon in and incorporate into dough. Line a baking sheet with

- parchment paper or a nonstick baking mat. Drop cookie dough by rounded tablespoon onto prepared baking sheets at least 3 inches apart.
- ☐ Bake until golden brown but still soft, 9–11 minutes.
 - ☐ Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Enjoy with a big glass of milk.

Nutrition Facts



Properties

Glycemic Index:10.54, Glycemic Load:10.76, Inflammation Score:-1, Nutrition Score:2.7213043897696%

Nutrients (% of daily need)

Calories: 218.72kcal (10.94%), Fat: 10.45g (16.07%), Saturated Fat: 6.23g (38.96%), Carbohydrates: 28.15g (9.38%), Net Carbohydrates: 27.59g (10.03%), Sugar: 16.74g (18.6%), Cholesterol: 27.53mg (9.18%), Sodium: 157.08mg (6.83%), Alcohol: 0.32g (100%), Alcohol %: 0.79% (100%), Protein: 2.92g (5.83%), Selenium: 7.3µg (10.43%), Manganese: 0.17mg (8.68%), Calcium: 43.2mg (4.32%), Vitamin B2: 0.07mg (3.9%), Phosphorus: 36.36mg (3.64%), Vitamin A: 177.49IU (3.55%), Zinc: 0.43mg (2.9%), Vitamin E: 0.35mg (2.35%), Potassium: 80.65mg (2.3%), Fiber: 0.56g (2.25%), Copper: 0.04mg (2.23%), Iron: 0.35mg (1.92%), Magnesium: 7.69mg (1.92%), Vitamin B1: 0.03mg (1.9%), Vitamin B5: 0.18mg (1.83%), Folate: 7.32µg (1.83%), Vitamin B3: 0.34mg (1.69%), Vitamin B6: 0.03mg (1.48%), Vitamin D: 0.2µg (1.36%), Vitamin B12: 0.07µg (1.14%)