



Peanut Butter-Chocolate Chip-Bacon Cookies

READY IN



45 min.

SERVINGS



12

CALORIES



336 kcal

Ingredients

- ☐ 1 pinch ancho chile powder
- ☐ 0.3 pound bacon
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup creamy peanut butter
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon kosher salt

- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 cup honey- roasted peanuts roughly chopped
- ☐ 0.3 cup semi chocolate chips
- ☐ 4 tablespoons butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ baking paper
- ☐ oven
- ☐ blender

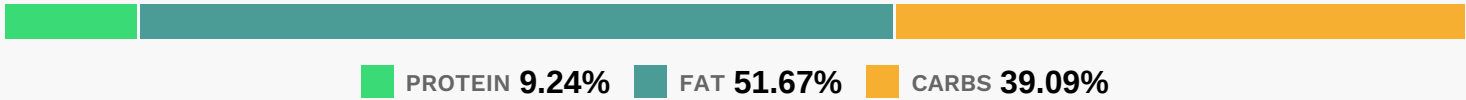
Directions

- ☐ Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.
- ☐ Combine the flour, baking soda, baking powder, cinnamon, chile powder and salt in a large bowl.
- ☐ Cook the bacon in a large skillet over medium heat until crisp, about 4 to 6 minutes per side.
- ☐ Transfer to a paper towel-lined plate; reserve 2 tablespoons of the drippings and set aside to cool. Crumble the bacon, discarding any chewy bits.
- ☐ Beat the butter and reserved bacon drippings in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Beat in the peanut butter until combined, about 1 minute. Beat in the granulated and light brown sugar until creamy, about 4 minutes, then add the egg and vanilla and beat until light and fluffy, about 2 more minutes.
- ☐ Reduce the mixer speed to low; add the flour mixture in 2 additions, scraping down the bowl as needed, until just combined. Stir in the peanuts and all but 2 tablespoons each of the chocolate chips and bacon.
- ☐ Form the dough into 12 balls and arrange 2 inches apart on the prepared baking sheets. Flatten with your fingers (the cookies will not spread in the oven); press the reserved bacon

and chocolate chips on top.

- ☐
- Bake until golden, 12 to 14 minutes.
- ☐
- Let the cookies cool 2 minutes on the baking sheets, then transfer to a rack to cool completely. Store in an airtight container for up to 3 days.
- ☐
- Photograph by Lisa Shin

Nutrition Facts



Properties

Glycemic Index:21.34, Glycemic Load:13.29, Inflammation Score:-3, Nutrition Score:7.4795652835265%

Nutrients (% of daily need)

Calories: 335.7kcal (16.79%), Fat: 19.73g (30.35%), Saturated Fat: 6.87g (42.94%), Carbohydrates: 33.59g (11.2%), Net Carbohydrates: 31.77g (11.55%), Sugar: 20.27g (22.52%), Cholesterol: 34.15mg (11.38%), Sodium: 245.96mg (10.69%), Alcohol: 0.11g (100%), Alcohol %: 0.2% (100%), Caffeine: 4.3mg (1.43%), Protein: 7.94g (15.88%), Manganese: 0.47mg (23.48%), Vitamin B3: 3.67mg (18.37%), Selenium: 9.75µg (13.93%), Phosphorus: 116.81mg (11.68%), Vitamin B1: 0.17mg (11.64%), Magnesium: 43.07mg (10.77%), Folate: 42.93µg (10.73%), Copper: 0.18mg (9.04%), Vitamin E: 1.23mg (8.18%), Iron: 1.45mg (8.07%), Vitamin B2: 0.13mg (7.37%), Fiber: 1.82g (7.29%), Vitamin B6: 0.12mg (5.78%), Potassium: 195.07mg (5.57%), Zinc: 0.83mg (5.53%), Vitamin B5: 0.42mg (4.22%), Calcium: 33.38mg (3.34%), Vitamin A: 148.81IU (2.98%), Vitamin B12: 0.12µg (1.95%), Vitamin D: 0.2µg (1.36%)