



[Bacon Chocolate Chip Cookies](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Total Time: 30 Minutes

Ingredients:

- 1 lb Bacon, thick cut
- 1 ¼ cup Light Brown Sugar, firmly packed
- ¾ cup Butter Flavored Crisco
- 2 TBSP Milk
- 1 tsp Vanilla Extract
- ½ tsp Salt
- 1 tsp Baking Soda
- 1 Egg
- 2 cups All-purpose Flour
- 12 oz Semi-sweet Chocolate Chips (1 bag)

Directions:

- Preheat oven to 375°.
 - Cut bacon into 1" slices and cook until nice and crispy. Put to side and allow to cool.
 - With a hand held mixer, cream together light brown sugar and Crisco until light and fluffy.
 - Add milk, vanilla extract, salt, baking soda, and egg. Mix for approximately 2 minutes, or until well blended.
 - Add in flour a ½ cup at a time.
 - Add in cooked and cooled bacon and bagged chocolate chips; stir together by hand.
 - Place a tablespoon of cookie dough on a cookie sheet 1 inch apart.
 - Bake for approximately 8-9 minutes, or until slightly brown.
 - Allow to cool on cookie sheet for 2 minutes before placing on cooling rack.
- Makes 38 Bacon Chocolate Chip Cookies