

# Bacon Chocolate Chip Cookies

*Sweet & salty cookies bursting with sweet chocolate chip and smoky bacon*

*\*adapted from [bakingbeauty.net](http://bakingbeauty.net)*

## INGREDIENTS:

- 7 Slices Thick Cut Unger Meats Bacon
- 2 Cups Chocolate Chips
- $\frac{3}{4}$  Cup Butter, softened
- $\frac{3}{4}$  Cup Light Brown Sugar
- $\frac{1}{2}$  Cup White Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- $\frac{1}{4}$  Teaspoon Salt (make it an  $\frac{1}{8}$  tsp if using salted butter)
- 2  $\frac{1}{4}$  Cups All Purpose Flour
- 1 Teaspoon Baking Soda
- 2 Teaspoons Cornstarch



## DIRECTIONS:

1. Preheat oven to 350 degrees F
2. Cream butter and sugars until light and fluffy
3. Stir in eggs, vanilla, salt, baking soda and cornstarch
4. Gradually stir in flour, a little at a time, stirring until just combined
5. Fold in bacon and chocolate chips
6. Drop cookie dough onto parchment lined cookie sheets with spoons
7. Bake 8-10 mins
8. Cool for 5 minutes on pan, then remove to a wire cooling rack until completely cooled
9. Store in the refrigerator

Enjoy!!

**UNGERMEATS**

**UNGERS**  
SINCE 1903