**Bacon-Pumpkin Cookies**

**Ingredients:**

2 ½ cups all-purpose flour

½ tsp. baking powder

1 ½ tsp. baking soda

2 tsp. ground cinnamon

½ tsp. ground nutmeg

½ tsp. ground ginger

½ tsp. salt

½ cup butter

2 tsp. bacon grease

1 ½ cups sugar

1 cup pumpkin puree

1 egg

1 tsp. vanilla extract

6 oz. bacon

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Have one sous chef begin cooking bacon immediately. Once it is cooked, pat it dry with a paper towel to get rid of some of the grease. Chop it into large pieces
2. Mix flour, baking soda, baking powder, cinnamon, cloves, nutmeg and salt together in a medium bowl. Set aside
3. Fit the Kitchenaid with the paddle and cream together butter, bacon grease, and sugar until light and fluffy.
4. Stop the mixer and add the pumpkin, egg, and vanilla and mix on low until well blended.
5. Add the flour mixture, and mix on low until just mixed.
6. Add the chopped bacon and mix on low just until well blended.

**Day 3:**

1. Preheat oven to 350ºF. If you are in groups 2 or 3, preheat to 375ºF.
2. Use a portion scoop and scoop the cookies out onto ungreased cookie sheets.
3. Bake for 15-20 minutes, or until done.