**Chocolate Chip-Bacon Cookies**

**Ingredients:**

6 oz. bacon cooked and rough chopped

¾ cup granulated sugar

¾ cup packed brown sugar

1 cup butter, softened

1 teaspoon vanilla

2 eggs

2 ¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

½ cup coarsely chopped nuts (optional)

½ cup semisweet chocolate chips

**INSTRUCTIONS**

1. Preheat oven to 375.
2. Cook the bacon. Drain the fat and chop it roughly.
3. Fit the Kitchenaid with the paddle attachment. Mix white sugar, brown sugar, and butter together until creamy.
4. Add the eggs and vanilla and mix thoroughly.
5. With the mixer off, add the flour, baking soda, and salt.
6. Turn the mixer on low and mix together.
7. With the mixer still on low, add chocolate chips, bacon, and nuts (if you are using them).
8. Using one of the portion scoops in your lab group; scoop the cookie dough on to **ungreased** half sheet pans, 8-12 per pan, depending on the scoop size.
9. Bake for 8-12 minutes, until the edges just get crispy.