

Bacon Chocolate Chip Cookies

2 sticks of butter (1 cup)
1 cup sugar
1 cup brown sugar
2 eggs
2 tsps vanilla
2 1/2 cups flour
1 tsp baking soda
1 1/2 cups chocolate chips
20 - 24 strips bacon, cooked, cooled, diced
sea salt (for sprinkling on top)

Preheat oven to 350, and line a baking sheet with parchment paper.

Cream the butter and sugar, and add the eggs and vanilla.

Sift together the flour and baking soda and stir into the dough.

Gently add the bacon and chocolate chips and stir to combine.

Scoop dough by rounded tablespoons onto the baking sheet, and sprinkle each scoop with a pinch of sea salt.

Bake for 10 minutes or until lightly golden.

Cool on the sheet and transfer to a wire rack.