

RECIPE

Canadian Maple Bacon Oatmeal Chocolate Chip Cookies



Ready in **35 minutes**

Yield: **18-24 cookies people**

Preparation

1. Cook bacon. Keep bacon fat.
2. Preheat oven to 375°F.
3. In a medium bowl sift together flour, baking soda, baking powder and salt.
4. In a large bowl cream margarine and bacon fat until smooth. Add brown sugar, honey, maple extract, vanilla extract and maple syrup until whipped and pale. Beat in egg.

Ingredients

- 2 Cups flour (500 ml)
- 1 tsp baking powder (5 ml)
- 1 tsp baking soda (5ml)
- ½ tsp salt (3 ml)
- 1 Cup minus 2 Tbsp margarine, at room temperature (220 ml)
- 2 Tbsp bacon fat, room temperature
- ¾ Cup brown sugar (190 ml)
- 1 Tbsp honey
- ¼ tsp maple extract (2 ml)
- 1 Tbsp vanilla (15 ml)
- 3 Tbsp maple syrup (45 ml)
- 1 egg
- 2 Cups rolled oats (500 ml)
- 1 Cup chocolate chips (250 ml)
- 4 slices cooked bacon, chopped into medium/small pieces

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5. Gradually add flour mixture to margarine mixture. Mix in oats until fully combined. Add chocolate chips & bacon pieces.
6. Bake in two batches. Scoop 2-3 Tbsp sized portions of dough, spacing at least 1-inch apart, on a large baking sheet. Bake 12-14 minutes, until cookies are dry around the edges but still slightly underdone in the middle.
7. Transfer to a cooling rack to cool completely.