

Bacon and Chocolate Chip Cookies

2¼ cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 tsp. vanilla
2 large eggs
1 cup semisweet chocolate chips
1 cup milk chocolate chips
½ cup crumbled bacon
½ cup toasted pecan pieces



1. Preheat oven to 375°F.
2. Combine flour, baking soda and salt. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl until creamy. Add eggs, 1 at a time, beating well after each.
3. Gradually mix in flour mixture. Stir in both kinds of chocolate chips, bacon and pecan pieces.
4. Drop rounded tablespoons of dough onto baking sheets lined with parchment paper.
5. Bake 9 to 11 minutes. Cool cookies on baking sheets for 2 minutes. Then transfer to racks to cool completely.

Makes about 2 dozen cookies