



- ★ Preheat oven to 350° F.
- ★ Cream butter and sugars until light and fluffy.
- ★ Stir in eggs, vanilla, salt, baking soda and cornstarch.
- ★ Gradually stir in flour a little at a time, stirring until just combined.
- ★ Fold in bacon and chocolate chips.
- ★ Place cookie dough onto an un-greased baking sheet using a rounded tablespoon.
- ★ Bake for 8-10 minutes.
- ★ Cool for 3 minutes on pan, then remove to a wire rack to cool completely.
- ★ Store in the refrigerator.
- ★ Enjoy!

INSTRUCTIONS



CHOCOLATE CHIP BACON COOKIES

INGREDIENTS

- ★ 12 Tbsp. butter, softened
- ★ 3/4 Cup brown sugar
- ★ 1/2 Cup granulated sugar
- ★ 2 Eggs
- ★ 1 Tsp. vanilla extract
- ★ 1/4 Tsp. salt
- ★ 2-1/2 Cups all-purpose flour
- ★ 1 Tsp. baking soda
- ★ 2 Tsp. Cornstarch
- ★ 7 Slices bacon, cooked crisp, chopped
- ★ 2 Cups chocolate chips



FOLDABLE RECIPE CARD INSTRUCTIONS:

- Cut where the crop marks indicate
- Fold in half along the dotted line - final folded dimensions are 3 inches x 5 inches
- Use the blank inside of the card to make notes or write a personalized card to whoever you gift this recipe to!