Bacon Chocolate Chip Cookies

Makes around 3 dozen cookies

Ingredients:

12 ounces bacon, diced into 1/4 inch pieces

2 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1/4 teaspoon baking powder

1/2 cup unsalted butter, softened

1/2 cup reserved bacon fat, chilled

3/4 cup granulated sugar

1/2 cup packed light brown sugar

1/4 cup packed dark brown sugar

2 teaspoon vanilla extract

2 large eggs

8 oz dark chocolate, chopped into small pieces
(between 65 and 85 percent cocoa content)

Instructions:

1. In a pan on the stove top, cook the diced bacon until the bacon pieces are golden and crisp. Remove the bacon pieces from the fat and drain on a paper towel. Strain the fat through a fine sieve and measure out a 1/2 cup bacon fat and chill the bacon fat until it congeals and is set.
2. Preheat the oven to 375 degrees F.
3. Combine the flour, baking soda, salt, and baking powder in a small bowl.
4. Beat the butter, chilled bacon fat, granulated sugar, light sugar, dark brown sugar, and vanilla, in a large mixer bowl, until it is well combined.
5. Add the eggs one at a time, beating well after each addition; gradually beat in the flour mixture.
6. Stir in the cooked bacon pieces and chopped chocolate bits.
7. Drop by rounded tablespoon onto parchment-lined baking sheets at least 3-inches apart.
8. Bake in the oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely. Keep in a dry, airtight container for up to 5 days.