

Brunch cookies

As seen on CakeSpy.com

Makes 12 jumbo cookies

- 3/4 cup butter, softened (1.5 sticks)
- 1/2 cup packed light brown sugar
- 1 large egg
- 1 tablespoon orange juice concentrate
- 1 tablespoon champagne
- 1 1/4 cups all purpose flour
- 1 teaspoon baking powder
- 2 strips of bacon, cooked very crisp and crumbled
- 1/2 cup small-piece cereal (Grape nuts) or larger piece cereal crushed into small pieces, or quick-cook rolled oats
- Sea salt, for sprinkling on top

Procedure

1. Preheat oven to 350 degrees F. Line two baking sheets with parchment paper; set to the side.
2. Beat the butter, sugar, egg, OJ concentrate, and champagne in a medium bowl with an electric mixer at medium speed til light and fluffy.
3. Whisk the flour with the baking powder; add to the butter mixture, beating on low speed until blended. Stir in the bacon and cereal, stirring just until incorporated.
4. Using an ice cream scoop, drop mounds of dough 3 inches apart on to the prepared baking sheets (they'll spread a bit). Add a little salt on top of the cookies--they already have salty bacon, but I personally say the more the merrier when it comes to delicious salt.
5. Bake 12-15 minutes, or until the edges are golden. Let sit on the rack until you can easily move the cookies, and transfer to a wire rack to cool completely.

Breakfast is served!