

## **Milk Chocolate Maple Bacon Cookies** (Makes 4 dozen)

Recipe from [The Foodie Affair](#)

### Ingredients:

- 1 pound bacon, cooked until crisp, well drained, cooled and cut into small pieces
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup packed brown sugar, plus extra for sprinkling
- 1/2 cup maple syrup (use real, not flavored)
- 1/2 tsp. baking soda
- 1/4 tsp. sea salt, plus extra for sprinkling
- 2 tsp. maple extract
- 2 eggs
- 2 3/4 cup all purpose flour
- 1 12-ounce bag of milk chocolate chips

### Directions:

1. Preheat the oven to 375 degrees. Line two baking sheets with parchment paper.
2. In a large bowl, beat together the butter, brown sugar, maple syrup, baking soda, salt and maple extract until light and fluffy. Add the eggs one at a time.
3. Mix in flour until well blended. Add chocolate chips and bacon. Using a one inch cookie scoop, scoop batter on prepared baking sheets. Sprinkle tops lightly with sea salt and brown sugar. Bake for 10-12 minutes or until golden brown. Cool before transferring to a cooling rack.

Note: No bacon for you? These cookies taste delicious without the bacon.

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