

# Bacon, Oatmeal and Raisin Cookies

Adapted from *Bon Appetit*

Makes 13 to 20 Cookies (depending on flour):

## Ingredients

8 ounces bacon, cut into 1/4" pieces

2 1/4 cup all purpose or cake flour

1 teaspoon baking soda

1 teaspoon kosher salt

1 stick (1/2 cup) unsalted butter

2/3 cup granulated sugar

1 cup dark brown sugar, packed

2 large eggs

1/2 teaspoon vanilla extract

1 cup rolled oats

2/3 cup raisins

## Preparation

Line two baking sheets with parchment paper.

In a large skillet, preferably cast iron, cook bacon over medium heat.

Stir frequently until bits are golden and crisp; using a slotted spoon.

Transfer to towel lined plate to drain.

In a medium bowl, whisk together flour, kosher salt, and baking soda and set aside.

In a large bowl, cream unsalted butter until light and fluffy with a hand mixer.

Add granulated sugar and brown sugar and beat until incorporated.

Use a spatula to scrape down the sides of the bowl as needed.

Mix in eggs, one at a time; add vanilla extract.

Continue beating on medium speed until mixture is light and fluffy, about 4 to 5 minutes more.

Add dry ingredients and beat until just combined.

Mix cooked bacon, rolled oats and raisins into the batter.

If the dough is too sticky, briefly refrigerate it before scooping.

Spoon out dough using a 2 ounce ice cream scoop, or a 1/4 cup measure.  
Space balls of dough about 3 inches apart on the prepared baking sheets.  
Chill for about an hour, or cover and chill overnight.

Place oven racks in the upper and lower third of oven and preheat to 375 degrees.  
Bake cookies, rotating pans halfway through, about 20 to 22 minutes.  
They should be golden around the edges, but still soft in the center.

Let cookies cool on baking sheets for about 10 minutes.  
Using a spatula, transfer the cookies to a wire rack to finish cooling.

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