

CHOCOLATE BACON COOKIES

In a large bowl mix together the wet ingredients:

1/2 cup melted margarine
1/2 cup white granulated sugar
1/4 cup brown sugar
1 tsp vanilla
4 Tbsps milk

Mix together until smooth.

In a smaller bowl mix together the dry ingredients:

1 cup flour
1/4 cup cocoa
1/2 tsp baking soda
1/2 tsp salt

Mix ingredients together. Add to the wet ingredients a bit at a time, mixing well after each addition.

In a measuring cup:

¼ cup bacon The bacon should be completely cooked. All the grease needs to be patted off with paper towel and extra fat cut off. If this is too much work you can use Hormel Real Bacon Bits!

Mix the bacon into the cookie dough. Drop by rounded tablespoons onto a greased baking sheet.

In a preheated oven, bake cookies at 375°F for 12 minutes. Cool completely and enjoy!!

Makes 1 dozen

A yummy sweet and savory treat!

PERFECT FOR DAD!