



Bacon Chocolate Chip Cookies

1 lb. butter, cut in 1/2" cubes, cold	1 1/2 cups + 2 Tbsp. granulated sugar
4 large eggs	8 oz. macadamia nuts, chopped
2 Tbsp. + 1 1/2 tsp. vanilla extract	14 oz. bittersweet chocolate pistoles, chopped
5 3/4 cups all-purpose flour	14 oz. milk chocolate pistoles, chopped
1 Tbsp. plus 1 tsp. baking powder	4 oz. rendered bacon
1 1/4 tsp. baking soda	
1 tsp. salt	
1 cup + 3 Tbsp. brown sugar	

Preheat oven to 400 degrees.

Combine eggs and vanilla.

Combine flour, baking powder, baking soda both sugars and salt.

In mixer, add butter; mix until 1/4" lumps form. Add egg mixture; mix until incorporated. Add flour mixture; mix until 1/8" lumps form.

Remove mixer bowl; fold in unincorporated ingredients with spatula.

Return bowl to mixer. Add nuts and chocolate; beat until well mixed. Add bacon and mix until incorporated.

Scoop the dough into 4-ounce balls. Refrigerate until hardened.

Bake for 7 to 8 minutes, rotating halfway through.