

## **Peanut Butter Bacon Cookies**

1 cup peanut butter (any kind, I like to use chunky)  
1/2 cup brown sugar and 1/2 cup granulated sugar  
1 egg  
1 tsp baking soda  
8 slices (or more) bacon (I prefer turkey bacon)

Cook bacon until fully cooked (I microwave my turkey bacon) and let cool enough to dice. Set aside.

Preheat oven to 350 degrees.

In a mixer, combine peanut butter, brown sugar and granulated sugar until well combined. Add egg and baking soda and mix well. Fold in cooked bacon. Roll dough into balls and place on a greased cookie sheet. Don't forget to flatten each cookie with the back of a fork in a crisscross pattern. Peanut butter cookies don't spread as they cook like most other cookies, so this is an important step. Flattening them helps them cook evenly.

Transfer cookies to oven and bake for about 10 minutes, slightly more or less based on your cookie preference. Let cool and ENJOY!