

Bacon Molasses Cookies from Urban Sacred Garden



Is it true that bacon makes everything better? After making these cookies, I say the answer is a definitive YES. I borrowed this fantastic recipe from my friend Brian, whose Molasses cookies are legendary at the holidays. When I mentioned adding bacon to the dough he was a little skeptical, but the results were FABULOUS. These are wonderful for days to come, but they'll disappear quickly, and are heaven warm out of the oven. Yield: About 24 Cookies

INGREDIENTS:

3/4 Lbs Thick Cut Bacon	2 Tsp Baking Soda
3/4 Cups Shortening	1 Tsp Ground Cinnamon
1 Cup Sugar	1/2 Tsp Ground Cloves
1/4 Cup Molasses (Grandmas's Original Dark)	1/2 Tsp Ground Ginger
1 Egg	1/2 Cup Raw Turbinado Sugar, to roll dough tops
2 Cup All Purpose Flour	

DIRECTIONS

1. Preheat oven to 375 degrees. Cover a baking sheet with aluminum foil. Lay Bacon in a single layer on a baking sheet. Bake in the oven for about 30 minutes until bacon is extra crisp (bacon will be about 50% of its original size). Remove from the oven and lay bacon on folded paper towels on a plate to soak up oil and cool. Leave oven on while you're making dough.
2. In an electric mixer cream Shortening and Sugar. Continue to mix until light and creamy. Add Molasses and Egg, continue mixing. In a separate bowl sift together Flour, Baking Soda, Cinnamon, Cloves and Ginger. Gradually add flour mixture 1/4 cup at a time, and continue mixing until all flour is thoroughly combined. Through entire mixing process be sure to scrape down sides of bowl and ensure all ingredients are incorporated.
3. Crumble up cooled bacon and pat dry with paper towels to remove as much excess oil as possible. Add Bacon crumbles to dough and mix for a few seconds to incorporate into dough. Spoon out tablespoons of dough, roll into a ball and roll the top of ball in Raw Sugar. Place ball, sugar side up, on a baking sheet lined with parchment paper. Sprinkle tops of cookies with a few drops of water each (this will create cracks in the top of the dough during baking).
4. Bake in Preheated oven for 10-12 minutes until dry around the edges and a rich brown.
5. Remove from oven and allow to cool on the baking sheet for about 5 minutes before removing to a wire rack. Serve warm or at room temperature, and keep in an airtight container to maintain freshness. Enjoy!