THE J.M. SMUCKER Co

Chewy Bacon Butterscotch Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	50 mins	36	N/A

Ingredients

- **Bacon:**
- 10 bacon strips
- 1/3 cup (75 mL) packed brown sugar
- **Cookie:**
- 1/2 cup (125 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) granulated sugar
- 3/4 cup (175 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) butterscotch chips

Directions

Step 1:

Bacon: Preheat oven to 350°F (180°C). Line a baking sheet with foil. Place rack on top of baking sheet. Place bacon in medium bowl. Toss with 1/3 cup (75 mL) brown sugar. Arrange bacon in a single layer on rack.

Step 2:

Sprinkle any sugar left in the bowl over the bacon.

Step 3:

Bake in preheated oven for 20 minutes. Turn bacon over and bake for an additional 10 to 15 minutes until golden. Transfer to a cutting board, let cool and chop into small pieces.

Step 4:

Cookie: Line baking sheets parchment paper.

Step 5:

Finely grind oats in a food processor or blender.

Step 6:

Transfer ground oats to a medium sized bowl and stir in flour, baking powder, baking soda and salt. Set aside.

Step 7:

Beat, in a separate bowl, using an electric mixer, butter and sugars until smooth. Add eggs and vanilla, beating until well combined. Add flour mixture, in small additions, until well mixed. Stir in butterscotch chips and bacon.

Step 8:

Place heaping tbsp (15 mL) of dough 2” (5 cm) apart on prepared baking sheets.

Step 9:

Bake in preheated oven 12 to 15 minutes, or until edges turn golden brown. For softer cookies, bake 12 minutes or for crispier cookies, bake 15 minutes.

Images

