

# Chocolate & Ginger

GOURMET SWEETS | GRAPHIC DESIGN

## Chocolate & Ginger's Applewood Smoked Bacon Chocolate Chunk Cookies

2 1/2 cups all-purpose flour  
3/4 teaspoon baking soda  
1/8 teaspoon salt  
1 cup unsalted butter, at room temperature  
1 cup packed light brown sugar  
3/4 cup granulated sugar  
1 teaspoon vanilla extract  
2 large eggs, at room temperature  
2 cups chopped toasted walnuts or pecans  
1 **Vosges Mo's bacon bar** (with applewood smoked bacon, alderwood smoked salt and deep milk chocolate), chopped  
1 70% dark chocolate bar (ie Lindt/Valrhona), cut into rough small chunks or  
1 1/4 cup dark choc chips works too

In a small bowl, whisk together the flour, baking soda, and salt.

In a stand mixer fitted with the paddle attachment (or like me, with a bowl and wooden spoon), beat together the butter, brown sugar, granulated sugar, and vanilla just until smooth. Beat in the eggs one at a time until incorporated, then stir in the flour mixture followed by the nuts and chocolate chunks.

On a lightly floured work surface, divide the dough into quarters. Shape each quarter into a log about 9 inches long. Wrap the logs in plastic wrap and refrigerate until firm, preferably overnight – or freezer for couple hours to speed up.

Position racks in the upper and lower thirds of the oven; preheat the oven to 350°F. Line 2 baking sheets with parchment paper.

Slice the logs into disks 3/4 inch thick and place the disks 3 inches apart on the prepared baking sheets. If the nuts or chips crumble out, simply push them back in.

Bake, rotating the baking sheets midway through baking, until the cookies are very lightly browned in the centers, about 10 minutes.

Let the cookies cool on the baking sheets until firm enough to handle, then use a spatula to transfer them to a wire rack.