

Nikita Corbliss' Winning Cookie Recipe

Bacon Praline Cookies

Yield: 2-3 dozen cookies

½ c. pecan halves
8 oz butter
1 ¼ c. dark brown sugar
1 t vanilla extract
2 ¼ c. all purpose flour
3 oz applewood smoked bacon
1 ½ oz. molasses
¼ c. pecan halves

Preheat oven to 350 degrees. Grind ½ c pecans in a food processor until finely chopped. Pour ground pecans on a baking sheet and toast in the oven for 5 minutes, or until fragrant. Place bacon on a baking rack in a baking sheet and cook in oven until crispy. Allow both of these items to cool while cutting the butter into ½ inch cubes. Using an electric mixer with the paddle attachment, cream together butter, brown sugar, and vanilla extract on low to medium speed until the mixture is light and fluffy. With the mixer speed on low, add the flour and cooled pecans to the bowl. Continue to mix on low until the dough has formed a ball around the paddle. Chop cooled crisp bacon and remaining ¼ c pecans roughly. Combine the bacon and pecans, and add molasses. Scoop roughly 1 ½ inch balls of dough and place on a baking sheet lined with parchment paper. Press cookies down slightly with a fork or meat tenderizer. Top each cookie with the bacon mixture and press in gently. Place baking sheet in oven and cook for 12 minutes, rotating halfway through the cooking time. Remove from oven and allow to cool at least 5 minutes before removing from pan.